Winter Sunday Carvery

Due to popular demand and for one exclusive date only, we are doing a very special Festive Sunday Carvery in our Ballroom with live music.

Using local produce, our Executive Chef and his team will showcase the finest array of dishes for you to choose from. Enjoy the atmosphere and quality time with friends or family whilst getting into the Christmas spirit.

Sunday 24th November at 1pm

£35 PER ADULT £20 PER CHILD (2-12Y), UNDER 2 ARE COMPLIMENTARY





MENU

PLATED STARTERS

Leek & Potato Soup
cheese & bacon dumplings
Posh Prawn Cocktail
smoked salmon, prawns, boozy Marie Rose
Trio of Puddings
neeps & tatties, whisky sauce
Cured Duck
orange, pomegranate, fennel, chicory & balsamic

CARVERY Traditional Roast Turkey

Presly's Ribeye

Loin of Pork

roasted root vegetables
garlic, rosemary & sea salt roast tatties
broccoli & cauliflower gratin
baked sprouts, cabbage & pancetta
skirlie
pigs in blankets
Yorkshire puddings
Carrot Risotto
orange & vanilla dressing, toasted pumpkin seeds

DESSERTS

Clementine & Gingerbread Trifle
Dark Chocolate & Cherry Mousse
Tiramisu
After Eight
Spiced Sticky Toffee Pudding
rum butterscotch sauce

SAMPLE MENU