

JOHN RENNIE
CHRISTMAS MENU £ 15.00

Starters to begin

Roasted butternut squash, sweet potato and parsnip soup with creme fraiche swirl (v)

Mains to continue

Traditional Roast Turkey, sage onion cranberry stuffing, pigs in blankets, roast potatoes and finest gravy

All our main dishes are served with seasonal vegetables, Vichy carrots, Brussel sprouts & cauliflower florets

Desserts to finish

*Traditional Christmas pudding with warm Brandy sauce
Warm apple tart with clotted cream*

*Minimum party booking of 20
A discretionary service charge of 10% will be added to total*

CHRISTMAS MENU £ 16.50

Starters to begin

Roasted butternut squash, sweet potato and parsnip soup with creme fraiche swirl (v)

Tomato, Mozzarella basil tower with pesto dressing (v)

Creamy garlic mushrooms (v)

Spicy salmon fishcakes with baby gem salad

Mains to continue

Traditional Roast Turkey, sage onion cranberry stuffing, pigs in blankets, roast potatoes and finest gravy

Pave of Salmon with tomato vegetable broth

Roast topside of Beef with roast potatoes and red wine jus

Goat's cheese and fig vegetable tartlet drizzled with redcurrant reduction (v)

*All our main dishes are served with seasonal vegetables, Vichy carrots,
Brussel sprouts & cauliflower florets*

Desserts to finish

Sticky toffee pudding with hot chocolate fudge sauce

Traditional Christmas pudding with warm Brandy sauce

Classic vanilla pod creme brulee with mulled wine pear

Forest fruit meringue parfait with raspberry coulis

Minimum party booking of 20

A discretionary service charge of 10% will be added to total

JOHN RENNIE CHRISTMAS MENU £ 22.50

Starters to begin

Roasted butternut squash, sweet potato and parsnip soup with creme fraiche swirl (v)

Pheasant & port parfait with mango chutney and Melba toast

Duo of seared scallops with avocado pepper salsa salad

*Chicken & asparagus roulade with rocket, parmesan &
sun blushed tomato salad dressed in balsamic*

Gravadlax salmon marinated in beetroot, dill and Vodka with winter leaves

Mains to continue

*Traditional Roast Turkey, sage onion cranberry stuffing, pigs in blankets,
roast potatoes and finest gravy*

Roasted pork tenderloin stuffed with apple & dates served with wholegrain mustard sauce

Seared duck breast with parsnip mash, orange marmalade & juniper jus

Pave of Salmon with ratatouille & creamy tarragon sauce

Slow cooked venison casserole with potato dauphinoise

Wild mushroom filo parcel with risotto wild rice (v)

*All our main dishes are served with seasonal vegetables, Vichy carrots,
Brussel sprouts & cauliflower florets*

Desserts to finish

Sticky toffee pudding with hot chocolate fudge sauce

Traditional Christmas pudding with warm Brandy sauce

Trio of homemade mango sorbet, lemonade sorbet & orange sorbet

Warm apple tart with clotted cream

Baileys bread & butter pudding

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Coffee & after dinner mints

Minimum party booking of 20

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