



Windows Restaurant

FESTIVE LUNCH & DINNER MENU

29th November - 24th December

STARTERS

Mushroom Bruschetta (Ve)

Ciabatta drizzled with lemon oil, topped with sauteed mushrooms & fresh sage

Scottish Smoked Salmon

Served with pickled slaw, capers, & brown bread

Chicken Liver & Cognac Pâté

Served with pea-shoots, onion chutney & warm toasted bread

Soup of the Day

Served with crusty bread

MAIN EVENT

Ballotine of Turkey

Served with sage & onion stuffing, traditional roast gravy & festive trimmings

Baked Vegetable Wellington (Ve)

Served with a vegetable gravy & roast vegetable medley

Pan Fried Sea Bream (GF)

Served with a creamy pepper mash & roast vegetable medley

DESSERTS

Sticky Toffee Pudding

Served with vanilla bean ice cream

Profiteroles

Served with a chocolate and brandy sauce

Chocolate Orange Tart (GF, Ve)

Served with mango coulis

2 COURSES £30

3 COURSES £36

Vegan and Gluten Free options are available. Please make our team aware at the **time of booking** of any food allergies or intolerances, and we will take the responsible steps to prepare your meal safely.

A discretionary 10% service charge will be added to your bill. Thank you.

