



FESTIVE MENU



To Start

Turkey or Root Vegetable Broth served with a warmed bread roll

Crispy Camembert wedges served with chilli jam

Chicken Liver & Brandy Pate paired with fruit chutney, served with a toasted brioche

Baked Cheddar & Bacon stuffed mushrooms, finished with a Garlic & Chive infused sour cream

Main Course

Roast Turkey with the Traditional Trimmings of Rosemary Roasted Potatoes, Buttered Brussel Sprouts, Oatmeal Stuffing, Pigs in Blankets, Roasted Carrots & Parsnips, Pan Gravy

Banff Springs' Christmas Burger - Chicken Burger topped with Bacon, Brie & Cranberry Sauce served with skinny fries & coleslaw

Honey Roasted Gammon with the Traditional Trimmings of Roasted Carrots & Parsnips, rosemary Roasted Potatoes, Buttered Brussel Sprouts, Oatmeal Stuffing, Pigs In Blankets, pineapple & a Cider Gravy

Vegetable, Brie & Chestnut Wellington with a Blue Stilton Cheddar Cream & Rosemary Roasted Potatoes & Seasonal Vegetables



To Finish

Millionaire Chocolate Fondant with Biccocchis Honeycomb Ice Cream

Traditional Christmas Pudding with Biccocchis Traditional Ice Cream

Orange Creme Brulee with Candied Orange & Homemade Shortbread

Baileys & Gingerbread Cheesecake with Biccocchis Ice Cream

Two Course £26.95

Three Course £31.95

