



# Christmas Menu

## Lunch £25.00

### Starters

**Choice of freshly made soups served with crusty bread**

Cream of celeriac, Bramley apple & thyme, with toasted walnuts (v)  
Tomato with croutons & basil oil (v)

**Wildfire chicken liver, bacon, rosemary & brandy pate**

With homemade cranberry & apple chutney, oatcakes & salad

**Rillettes of poached, smoked & hot smoked salmon in a light lemon & shallot mayonnaise**

With caper & dill dressing, rocket leaves & cracked black pepper croutons

**Hot goat's cheese & spinach filo parcel with spiced roast red pepper dressing (v)**

Served with a mixed leaf salad

**Beetroot, candied walnut, lentil & pomegranate salad (v)(vgn)**

With fresh ginger, mint, flat leaf parsley & a lemon dressing

### Mains

**Char – grilled 28 day aged Aberdeen Angus rump steak**

With garlic & parsley butter, balsamic vine cherry tomatoes, watercress & shoestring fries

**Pan fried fillet of sea bream with sun dried tomato pesto & rocket**

Parmesan mash & garlic green beans

**Moroccan spiced sweet potato, squash & chick pea tagine(v)(vgn)**

With garlic bread, salad & harissa

**Wild mushroom, leek & chestnut Stroganoff, with smoked paprika, cream & Cognac (v)**

With garlic green beans, roast vine cherry tomatoes & wild rice

**Roast corn fed chicken supreme with cracked black pepper & brandy cream sauce**

Served with garlic & herb roast baby new potatoes & green beans

### Desserts

**Gingerbread ice cream with pear compote, hot dark chocolate sauce & crushed amaretti biscuit**

**Mixed berry cranachan, raspberry sauce & home- made shortbread biscuit**

**Wildfire sticky toffee & date pudding with hot toffee sauce & cream**

**Connage Clava with grapes, celery, honey, rosemary & sea salt roasted nuts & oatcakes**

**Allergen specific menu available on request**

Please note a discretionary 10% service charge will be added to tables of 6 and over

