



The Grill Room
at the square

Christmas Lunch

FROM THE 29TH NOVEMBER
2 courses £22.50, 3 courses £27.50
8th, 15th & 22th 3 courses £37.50

Complimentary freshly baked homemade bread

SPICED LENTIL AND VEGETABLE SOUP

MARINATED MEDITERRANEAN VEGETABLES
With halloumi, chilli jam and crisp bread

CHICKEN LIVER AND ARMAGNAC PARFAIT
With onion marmalade and oatcakes

NORTH ATLANTIC PRAWN COCKTAIL
With lemon, bread sticks and classic cocktail sauce



PAUPIETTE OF FREE RANGE TURKEY AND BACON
WITH SAGE AND ONION STUFFING
With roast jus, cranberry sauce, roast chestnuts and chive champ

BAKED SHETLAND SALMON FILLET
With braised kale, tomato and lobster sauce

LEEK AND MUSHROOM POLENTA CAKE
With a spicy bean and tomato cassoulet

CHAR-GRILLED 8OZ SIRLOIN STEAK
*With garlic roasted field mushroom and tomato,
Green peppercorn and brandy sauce (Supplement £7.50)*

All served with Seasonal Vegetables & Potatoes



PEAR AND ALMOND TART
With baileys butterscotch sauce

CHOCOLATE TORTE
With mango and passion fruit coulis

LEMON CHEESECAKE
With raspberry compote



TEA OR COFFEE WITH MINI MINCE PIES

*A discretionary service charge of 10% will be added
to all parties of 8 and over*



The Grill Room
at the square

Christmas Dinner

FROM THE 29TH NOVEMBER, 3 COURSES -£37.50
8th, 9th, 15th, 16th, 22nd, 23rd - £45pp

Complimentary freshly baked homemade bread

SPICED LENTIL AND VEGETABLE SOUP

MARINATED MEDITERRANEAN VEGETABLES
With halloumi, chilli jam and crisp bread

CHICKEN LIVER AND ARMAGNAC PARFAIT
With onion marmalade and oatcakes

NORTH ATLANTIC PRAWN COCKTAIL
With lemon, bread sticks and classic cocktail sauce



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WITH SAGE AND ONION STUFFING

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With a spicy bean and tomato cassoulet

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*With garlic roasted field mushroom and tomato,
Green peppercorn and brandy sauce (Supplement £7.50)*

All served with Seasonal Vegetables & Potatoes



PEAR AND ALMOND TART
With baileys butterscotch sauce

CHOCOLATE TORTE
With mango and passion fruit coulis

LEMON CHEESECAKE
With raspberry compote



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The Grill Room
at the square

Christmas Day

£79.50_{pp} | SERVED 1^{PM} - 5^{PM}
With Champagne and Canapés on Arrival

Complimentary freshly baked homemade bread

MARINATED MEDITERRANEAN VEGETABLES
With halloumi, chilli jam and crisp bread

CHICKEN LIVER AND ARMAGNAC PARFAIT
With onion marmalade and oatcakes

NORTH ATLANTIC PRAWN COCKTAIL
With lemon, bread sticks and classic cocktail sauce

SMOKED CHICKEN RILLETTES
With garlic and parmesan dressing and mixed leaf salad



CONSOMMÉ ROYALE



TRADITIONAL ROAST FREE RANGE TURKEY
Served with all the trimmings

BAKED SHETLAND SALMON FILLET
With braised kale, tomato and lobster sauce

LEEK AND MUSHROOM POLENTA CAKE
With a spicy bean and tomato cassoulet

FILLET OF SCOTCH BEEF BORDELAISE
With rich shallot, red wine and bone marrow sauce

GRILLED BARBARY DUCK BREAST
With red wine sauce, butternut squash and parsnip crisps

All served with Seasonal Vegetables & Potatoes



CHRISTMAS PUDDING
With brandy sauce and winter berry compote

PEAR AND ALMOND TART
With clotted Cornish cream and baileys butterscotch sauce

CHOCOLATE TORTE
With vanilla ice cream, mango and passion fruit coullis

SELECTION OF FARMHOUSE CHEESES
With grapes, chutney and biscuits



TEA OR COFFEE WITH MINI MINCE PIES

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