



Adults £69.95

Children (3 – 14 years) £34.95

Under 3 years £9.95

Enjoy a glass of champagne upon arrival!

STARTERS

Sloe Gin Cured Salmon*

Fresh Scottish salmon cured in sloe gin, lemon and dill, served with pickled cucumber salad and whipped goats cheese

Gardeners Seafood Cocktail*

An elegant mixture of fresh cold water prawns, sea scallops and crevettes dressed in our homemade Marie rose sauce, atop a crisp bed of baby gem lettuce and garnished with lemon and brown bread

Homemade Wild Mushroom & Chestnut Soup* (V) (Vg)

Wild seasonal mushrooms and roasted chestnuts blended into a creamy soup, garnished with enoki mushrooms and garlic croutons

Chicken Liver Parfait*

Homemade chicken liver parfait, flavoured with port, thyme and garlic. Served with bread crisps

28 Day Aged Fillet of Beef Tartare

Succulent, tender dry aged beef fillet diced and seasoned with dill, pickled shallots, capers, fresh parsley and tabasco. Garnished with a confit egg yolk and bread crisps

Palate Cleanser

A light refreshing lemon mousse

MAINS

Roast Turkey Breast*

Brined for 24 hours in aromatic herbs before been roasted to perfection

28 Day Aged Beef Sirloin*

Dry aged for 28 days to intensify flavour and roasted to Medium – Rare

Roast Belly Pork

Stuffed with Cumberland and apple stuffing, rolled and roasted until golden crisp

ALL OF THE ABOVE WILL BE SERVED AS A MIXED MEAT PLATTER

Lemon Baked Side of Salmon

Beautiful whole side of salmon baked atop lemon and topped with a bright herb crumb

Mushroom & Butternut Squash Wellington (V) (Vg)

Rich mushroom duxelles wrapped around tender butternut squash, wrapped in flaky pastry and baked until golden

ALL MAINS ARE SERVED WITH THE FOLLOWING

Bacon Roasted Sprouts, Roasted mini new potatoes,
Tender Stem Broccoli, Honey glazed carrots, Pigs in blanket,
Yorkshire pudding, Creamy mash potato, Sage & onion stuffing

DESSERTS

Traditional Christmas Pudding (Vg)

Served with homemade brandy sauce

Homemade Orange & Gingerbread Cheesecake

Light creamy orange scented cheesecake with ginger bread base, served with refreshing orange sauce

Traditional Sherry Trifle

Layers of homemade custard, sherry spiked cherry jelly, sponge and whipped cream

Homemade Chocolate & Salted Caramel Tart*

Homemade short crust pastry tarts, filled with salted caramel and topped with luscious dark chocolate ganache

Please speak to a member of staff for any allergen enquiries.

Dishes marked with * can be adapted to **Gluten Free** on request.

V – Vegetarian Vg - Vegan

£20 deposit per person required on booking with final payment and menu choices due by Monday 6th December





**Order Form
STARTERS**

- Salmon
- Seafood Cocktail
- Soup
- Chicken Liver Parfait
- Beef Tartare

MAINS

- Meat Platter
- Salmon
- Wellington

DESSERTS

- Christmas Pudding
- Gingerbread Cheesecake
- Trifle
- Caramel Tart

Name

Contact

Number of people

Time

Deposit Paid



**Christmas Day
At
The Gardeners Country
Inn**

Sittings
12pm – Bar & Restaurant
1pm – Ridings suite (5ppl or
more)
3pm – Bar & Restaurant

**Great place to meet, eat and
drink!**

