



Heather Glen Christmas Season Menu Available from Friday November 17th 2024
Two Courses £33.00 Three Courses £38.50

To Start

Cream of Vegetable Soup

Served with a warm roll

Crispy Duck Filos

Served on stir fry vegetables with Hoi Sin Sauce

Sautéed Garlic Mushrooms

Cooked in a smoked bacon and herb cream sauce

Smoked Salmon Roulade

Topped with prawns and marie rose sauce and served with brown bread

Crispy Breaded Brie

With port, orange and redcurrant sauce

Smooth Liver Pate

Served with Cumberland sauce and a warm crusty roll

Chilled Galia and Cantaloupe Melon

With fresh fruit and champagne sorbet

Smoked Haddock and Gruyere Fishcakes

Served with mixed salad and a remoulade sauce

Main Course

Traditional Roast Turkey

Served with Cumberland chipolatas, sage stuffing and cranberry sauce

Roast Topside of Beef

With Yorkshire pudding and creamed horseradish tartlet

Slow Roast Mini Lamb Joint

Served with redcurrant and mint dressing

Roast Duckling

Half a roast duckling served with apricot stuffing and roast gravy

Venison Bourguignon Pie

Slow cooked venison, cooked with real ale, smoked bacon & redcurrant gravy in short crust pastry

Fresh Salmon Fillet

Topped with sun blush tomatoes and basil

Sautéed Pork Fillet

Cooked in apricot, ginger and spring onion sauce

Christmas Nut Roast

Seasonal roast with spinach & cranberries, served with mushroom gravy

Sweets

Assiette of Sweets, to include Chocolate Mousse topped with cinder toffee, Fresh Fruit Meringue and
Vanilla Cheesecake with raspberry coulis

Christmas Pudding With traditional Cumberland rum sauce

Sticky Toffee Pudding Famous local dish served with ice cream

Local Cheeses Served with biscuits

Food allergies and intolerances - Before ordering please speak to our staff about your requirements