



# BETWIXT MENU

29th & 30th December | Tables available 12 noon-2pm

## Starters

Soup of the day

Prawn cocktail with brown bread & butter (GF on request)

Brie & cranberry tart with a black grape & celery salad (V)

Mini Yorkshire pudding, shaved beef & beef gravy

Loch Fyne kipper pâté with a soft-boiled egg & sourdough toast

## Mains

Beer battered cod fillet with hand cut chips & tartare sauce

Honey baked gammon with poached peaches & a mild mustard sauce (GF)

Venison, pheasant & game pie with creamy mashed potatoes

Grilled minute steak, black pepper sauce & skinny fries (GF)

Red Thai vegetable curry with soba noodles (V)

*All served with seasonal vegetables & potatoes where applicable*

## Puddings

Vanilla cheesecake with a Baileys Irish Cream (V)

Apple tart with crème anglaise (V)

Sticky toffee pudding (V)

Strawberry & chocolate meringue with ice cream (V & GF)

Selection of cheese & biscuits (V & GF on request)

## Tea & Coffee

Freshly brewed filter coffee or tea

**Members: 2 courses £16.00 | 3 courses £18.00**  
**Non-Members: 2 courses £19.00 | 3 courses £21.00**

