

CELEBRATE
Christmas
AT COOK'S

Dinner Menu

SUNDAY TO THURSDAY

2 COURSES £16.95

3 COURSES £21.95

FRIDAY AND SATURDAY

2 COURSES £19.95

3 COURSES £24.95

Christmas

DINNER MENU

Starters

CELERIAC AND APPLE SOUP (GFO/V)

PRAWN COCKTAIL BOUND IN A WHISKY INFUSED MARIE ROSE SAUCE (GFO)

CHICKEN LIVER AND BRANDY PARFAIT, CARAMELISED ONION JAM, TOAST

PARSNIP TARTE TATIN, ROAST BRIE, DRESSED LEAVES



Main Dishes

MUSHROOM AND CHESTNUT RISOTTO, PINE NUTS. (GFO/V)

ROAST TURKEY, SAGE AND ONION STUFFING,
SEASONAL VEGETABLES AND GRAVY. (GFO)

SALMON EN CROUTE, LEMON & DILL SAUCE, GREENS, NEW POTATOES

SLOW BRAISED BEEF CHEEK, MASHED POTATO,
ROASTED ROOTS, CRISPY SHALLOT RINGS.



Desserts

CHRISTMAS PUDDING PARFAIT, BRANDY JELLY, HONEYCOMB

SELECTION OF SCOTTISH CHEESES, BISCUITS, QUINCE

STICKY TOFFEE AND GINGER PUDDING, VANILLA BEAN ICE CREAM

SELECTION OF ICE CREAMS AND SORBET (GFO/V)

For our guests with allergies, please inform your server.