



POPPIES FESTIVE DINNER MENU

3rd to 23rd December

Tonights Soup with homemade bread

Smoked Scotch Salmon, dill and pernod dressing and baby salad

*Baked Field Mushroom with herbs, tomato and red onion,
smoked cheese glaze*

Poppies pressed Game Terrine with our own festive Pickle

Tangerine jelly with a trio of Melon, Bramble sorbet

Potted Crab with wholemeal toast and fresh lemon

Confit Duck Leg ,puy lentil, garlic and shallot stew

*Roasted Rump of Dornoch Lamb, truffle oil mash, red onion jam
and mushroom jus*

*Pan seared fillet of Sea Bream with winter greens, crispy lardons,
spiced red wine syrup*

*Traditional Roast Turkey, stuffing, kilted chipolatas, cranberry
and natural gravy*

Poppies slow cooked Game Casserole, celeriac and potato mash

Spiced Nut Loaf with Cumberland sauce

Baked fillet of Salmon, smoked salmon skirlie, lemon beurre blanc

8oz Rib Eye of Angus Beef, cracked black pepper jus £3.75

supplement

Christmas Pudding with brandy sauce, vanilla ice

Chocolate, Ginger and Pear Cheesecake

Cranachan Parfait with honey and toasted oats

*Cairnsmore, Smoked Applewood and Monday Blue Cheeses with
grapes and chutney £2.25 supplement*

*Sticky Banana and Date Pudding, butterscotch sauce and
honeycomb ice cream*

Selection of Luvians Ices

2 Courses £15.95

3 Courses £20.00

Please ask for any Daily Specials

