Festive Dining

FRIDAY & SATURDAY 2 COURSES £28 • 3 COURSES £35 •
EXCLUSIVE SUNDAY TO THURSDAY PROMOTION - 2 COURSES £25 • 3 COURSES £32

AVAILABLE FROM FRIDAY 27TH NOVEMBER UNTIL 24TH DECEMBER

Available from 12pm onwards

· STARTERS ·

ROAST BUTTERNUT, CHILLI & SAGE VELOUTÉ
Baked focaccia, whipped butter

CHICKEN LIVER PARFAIT
Spiced tomato chutney, toasted brioche

GOATS CHEESE, WALNUT & BEETROOT
Heritage beetroot, candied walnuts, honey & thyme dressing

BUTTERBEAN, LEEK & CHICKEN CRUMBLE
Chorizo, confit leek, roast garlic, cream, chardonnay

HOT SMOKED SALMON
Celeriac remoulade, apple, capers

PORK BELLY
Burnt apple gel, black pudding, sorrel

· MAINS ·

BUTTER ROAST TURKEY
Sage and onion mousseline, pomme puree, duck fat roast potatoes, creamed Brussel sprouts, honey baked carrot, pigs in blankets, turkey gravy

SHORT RIB OF BEEF
Burnt onion puree, roast garlic, chive mash, confit onion, beer gel, ox tail jus

CHICKEN SUPREME
Leg ballotine, chicken fat pomme terrine, cavolo nero

MONKFISH TAIL
Chorizo, capers, lemon & parsley butter, truffle parm fries

GNOCCHI
Roast winter squash, sun dried tomato, basil, mozzarella

· DESSERTS ·

CHRISTMAS PUDDING
Brown sugar tuille, smoked custard anglaise

STEAMED DATE & FIG PUDDING
Salted caramel ice cream

CHEESEBOARD
Scottish cheeses, quince jelly, crackers

CHOCOLATE MOUSSE TORTE
Creme Fraiche sorbet

WINTERBERRY & BRAMBLE GIN TRIFLE
Beetroot & almond shortbread

• THE GRILL •

Our grill is served with fries, crispy onion rings, flat cap mushroom, grilled tomato, your choice of sauce – peppercorn, blue cheese, red wine jus, Béarnaise, garlic butter, Diane

RIB EYE STEAK 10oz
Intensely rich flavour thanks to the generous marbling

(£12 SUPP)

GRILLED CHICKEN BREAST
Grilled to perfection, juicy and tender

FILLET STEAK 8oz
The most lean and tender of all

(£15 SUPP)

Dishes marked Vegan or GF can be made suitable to vegan or gluten free guests. Please speak to a member of staff regarding dietary requirements.

ANGELS
RESTAURANT | BAR | HOTEL