



BISTRO & BAR

FESTIVE MENUS

GRAND ROYAL BISTRO & BAR

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2 COURSE £24.95 - 3 COURSE £29.95

STARTERS

Roasted Tomato & Basil Soup (V) (VE)

Homemade roasted tomato and basil soup, served with warm crusty bread and butter.

Honey Glazed Pigs in Blankets

Crispy pork sausages wrapped in smoked bacon, glazed with honey and served with cranberry sauce.

Chicken Liver Pâté

Smooth chicken liver pâté served with caramelised onion chutney, toasted ciabatta and dressed leaves.

Smoked Salmon & Atlantic Prawns

Scottish smoked salmon and Atlantic prawns served with lemon and chive crème fraîche and mixed leaf salad.

Baked Camembert (V)

Oven baked Camembert served with red onion marmalade, toasted sourdough and dressed rocket.

MAIN COURSES

Wild Mushroom & Truffle Risotto (V) (VE available)

Creamy Arborio rice with wild mushrooms, baby spinach, roasted vine tomatoes and Parmesan, finished with truffle oil.

Traditional Roast Turkey

Served with roast potatoes, creamy mashed potato, pigs in blankets, sage & onion stuffing, seasonal vegetables and rich roast gravy.

Slow Braised Featherblade of Beef

Slow cooked featherblade of beef served with buttery mashed potato, seasonal vegetables and a rich red wine gravy.

Roast Chicken Supreme

Succulent chicken supreme served with dauphinoise potatoes, seasonal vegetables and a creamy mushroom & tarragon sauce.

Pie of the Day

Please ask your server for today's freshly prepared pie, served with creamy mashed potato or hand-cut chips, seasonal vegetables and rich gravy.

Beer Battered Haddock & Hand-Cut Chips

Fresh haddock in a light crispy batter served with hand-cut chips, mushy peas and homemade tartare sauce.

Slow Roasted Pork Belly

Crispy slow roasted pork belly served with buttery mashed potato, braised red cabbage and a rich apple cider gravy.

8oz Prime Fillet Steak (£7.00 Supplement)

Cooked to your liking and served with dauphinoise potatoes, tenderstem broccoli, roasted vine tomatoes and a rich peppercorn sauce.

DESSERTS

Sticky Toffee Pudding Warm sticky toffee pudding served with vanilla ice cream.

Traditional Christmas Pudding A festive favourite served with warm brandy sauce.

Cheesecake of the Day Freshly prepared cheesecake served with your choice of strawberry, raspberry, chocolate or toffee sauce.

Jam Roly-Poly Traditional jam roly-poly served warm with creamy custard.

British Cheese Board A selection of British cheeses served with crackers, chutney, grapes and celery.

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CHRISTMAS DAY MENU 2026

ADULT £90.00 - KIDS UNDER 10 £45.00

A £20.00 per person deposit is required to secure your booking.

STARTERS

Roasted Celeriac, Parsnip & Truffle Soup (V)

Homemade roasted celeriac and parsnip soup finished with truffle oil, served with warm artisan bread and butter.

Smoked Duck Breast Salad

Smoked duck breast served with baby leaf salad, orange segments, pomegranate, toasted walnuts and a citrus honey dressing.

Goose Liver Parfait

Smooth goose liver parfait served with caramelised onion chutney, toasted brioche and cornichons.

Scottish Smoked Salmon

Scottish smoked salmon served with lemon & chive crème fraîche, capers, pickled cucumber and buttered brown bread.

Braised Ox Cheek

Slow-braised ox cheek served with creamy celeriac purée, crispy shallots and a rich red wine & thyme jus.

Whipped Goats' Cheese (V)

Whipped goats' cheese served with roasted heritage beetroot, candied walnuts, balsamic glaze and toasted sourdough.

MAIN COURSES

Traditional Roast Turkey

Roast turkey served with roast potatoes, creamy mashed potato, pigs in blankets, sage & onion stuffing, honey glazed carrots, Brussels sprouts, seasonal vegetables and rich roast gravy.

8oz Prime Fillet Steak

Cooked to your liking and served with dauphinoise potatoes, tenderstem broccoli, roasted vine tomatoes and a rich peppercorn sauce.

Roasted Atlantic Cod Loin

Roasted Atlantic cod loin served with fondant potato, buttered spinach, roasted baby leeks, crispy pancetta and a Champagne beurre blanc.

Wild Mushroom & Truffle Gnocchi (V)

Soft potato gnocchi tossed with wild mushrooms in a creamy truffle and Parmesan sauce, finished with crispy sage and Parmesan shavings.

Beetroot & Butternut Squash Wellington (V) (VE)

Served with roast potatoes, seasonal vegetables and a rich rosemary jus.

DESSERTS

Sticky Toffee Pudding (V) Served warm with butterscotch sauce and vanilla ice cream.

Traditional Christmas Pudding (V) Served warm with brandy cream sauce

British Cheese Plate (V) A selection of British cheeses served with artisan crackers, fresh honeycomb and a glass of port.

Apple & Blackberry Crumble (V) Served warm with creamy vanilla custard.

Vanilla Cheesecake (V) Served with your choice of strawberry, raspberry, chocolate, toffee or Biscoff sauce.

To Finish Freshly Brewed Tea or Coffee Served with a warm homemade mince pie.

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NEW YEAR'S EVE MENU 2026

£70.00 PER PERSON

Celebrate the arrival of 2027 with an unforgettable evening of fantastic food and live entertainment from The Lomax Brothers.

STARTERS

Roasted Tomato & Red Pepper Soup (V)

Rich roasted tomato and red pepper soup finished with basil oil, served with warm artisan bread and butter.

Crispy Pork Belly Bites

Slow-cooked pork belly, crisped to perfection and served with apple purée, cider glaze and crispy shallots.

Smoked Duck Breast Salad

Slices of smoked duck breast served with baby leaf salad, orange segments, pomegranate, toasted walnuts and a citrus honey dressing.

Atlantic Crayfish Cocktail

Succulent Atlantic crayfish tails in a classic Marie Rose sauce with baby gem lettuce, avocado, cucumber, cherry tomatoes, lemon and buttered brown bread.

MAIN COURSES

10oz Prime Sirloin Steak

Cooked to your liking and served with chunky chips, grilled vine tomato, beer-battered onion rings and a rich peppercorn sauce.

Pan-Roasted Sea Bass Fillet

Served with fondant potato, tenderstem broccoli and a lemon beurre blanc.

Spinach & Feta Stuffed Chicken Breast

Chicken breast stuffed with spinach and creamy feta cheese, served with buttery Dauphinoise potatoes, seasonal vegetables and a rich roasted tomato & basil sauce.

Wild Mushroom & Truffle Risotto (V)

Creamy Arborio rice with wild mushrooms, finished with truffle oil, Parmesan and crispy rocket.

Beetroot & Butternut Squash Wellington (V) (VE)

Served with roast potatoes, seasonal vegetables and a rich rosemary jus.

DESSERTS

Warm Chocolate Brownie (V) Served with warm chocolate sauce and vanilla ice cream.

Lemon Tart (V) Served with raspberry sorbet and fresh berries.

Wild Berries Cheesecake (V) Served with Chantilly cream and mixed berry compote.

Trio of Ice Cream (V) Vanilla, chocolate and strawberry ice cream served with a chocolate wafer and fresh berries.

British Cheese Plate (V) A selection of British cheeses served with artisan crackers, chutney, grapes and a glass of port.



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