

Christmas at Ross Priory 2026

Dinner Menu

STARTERS

Hearty Winter Leek and Potato Soup with Crusty Roll (vg)

Pressed Smoked Ham Hough and Apricot Parfait, Spiced Pear Chutney, Cornichons and Warm Buttery Brioche

Scottish Smoked Peppered Mackerel and Cream Cheese Tian with Horseradish Crème Fraîche, Baby Capers, Pink Ginger and Ciabatta Crostini

Crispy Cauliflower and Courgette Tempura set Sriracha and Coriander Emulsion, Pickled Turnip and Pickled Ginger (v)

MAINS

Pan-seared 7oz Fillet Steak, Slow-cooked Tomato and Mushroom, Chunky Chips and Green Peppercorn Sauce (supplement £5.00)

Roasted Turkey Paupiette stuffed with Sage, Orange, Chestnut and Onion Stuffing, Roast Potatoes, Honeyed Root Vegetables, Brussels Sprouts, Pigs in Blankets finished by a Rich Pan Gravy and Cranberry Sauce

Oven-roasted 7oz Rump of Lamb Carved on Gratin Dauphinoise, Honeyed Root Vegetables, Green Beans finished by a Red Wine Sauce

Pan-seared Fillet of Hake set on a Crushed New Potato and Red Onion Cake, Pickled Shredded Fennel, Carrot and Orange Salad, Roasted Vintage Balsamic Vine Tomatoes finished by a Warm Red Wine Vinegar, Tomato and Parsley Vinaigrette

Butternut, Kale and Apricot Vegetarian Roast with Pomme Purée, Steamed Green Beans and Brussels Sprouts, Sauce a la Moutarde (v)

DESSERTS

Belgian Chocolate Cheesecake with Cherry Bakewell Ice Cream (v)

Baked Apple and Tablet Crumble with Clotted Cream Ice Cream (v)

Homemade Meringue Nest filled with Winter Berry Compote and Raspberry Sorbet (v)

Traditional Christmas Pudding, Vanilla Ice Cream and Brandy Sauce (v)

Ross Priory Selection of Fine Cheeses, Chutney, Apricot, Arran Oaties and Water Biscuits (v)

Followed by Tea or Coffee with Mince Pies (v)

£41.50 per person inclusive of VAT and member discount

