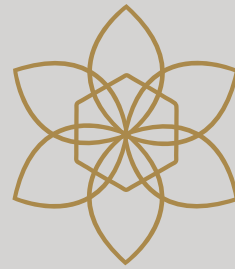


Merry Christmas



DAFFODIL
CHRISTMAS EVE

For 2 to Share

ROAST CHATEAUBRIAND

herb butter, flat cap mushroom, plum tomato,
triple-cooked chips, herb salad, peppercorn sauce

Starters

SCOTTISH SALMON & DILL FISHCAKE
caper mayonnaise, fennel & cucumber salad

CORN-FED CHICKEN & HOCK ROULADE
fig chutney, sourdough croûtes

WHIPPED GOAT'S CHEESE
*pickled heritage beets, toasted walnuts,
aged balsamic*

ROAST BUTTERNUT SQUASH &
ROMESCO PEPPER SOUP
toasted pumpkin seeds

From the Daffodil Grill

DRY-AGED SIRLOIN STEAK
triple-cooked chips, mushrooms & grilled tomato, béarnaise sauce

DRY-AGED RIB EYE STEAK
triple-cooked chips, mushrooms & grilled tomato, béarnaise sauce

DAFFODIL BURGER
*8oz rump steak burger, sesame bun, triple-cooked chips,
chilli ketchup, Little Gem lettuce, beef tomato,
cheddar cheese*

Mains

ROAST HIGHLAND VENISON
*dauphinoise potatoes, creamed kale,
roast artichokes, red wine jus*

SEARED GILT HEAD BREAM
*spring onion mashed potatoes, tender broccoli,
toasted almond butter*

WILD MUSHROOM, POTATO &
HERB FRITTATA
house salad, truffle dressing

ROAST CORN-FED CHICKEN
*braised leeks, wild mushrooms, creamed potatoes,
mustard sauce*

CHOOSE 1 COURSE FROM EITHER MAINS, FOR 2 TO
SHARE OR FROM THE DAFFODIL GRILL

Desserts

STICKY TOFFEE PUDDING
caramel sauce, honeycomb ice cream

APPLE, CINNAMON & NUT CRUMBLE
vanilla ice cream

ICED VANILLA PARFAIT
brambles, honeycomb, ginger biscuits

BRITISH FARMHOUSE CHEESE SELECTION
grape & apple chutney, walnut bread