Festive Menu

AVAILABLE 1ST - 24TH DECEMBER

STARTERS

HOME MADE LENTIL SOUP
Crusty roll & butter (v) GFA/DFA

HOMEMADE CHICKEN LIVER PATE
Smoked bacon jam, toasted crostini & dressed salad GFA

HAGGIS BON BONS
Whisky sauce, pickled turnip DFA

MUSHROOM BRUSCHETTA
Toasted garlic bread, creamy wild mushrooms,
parmesan & truffle oil(v) GFA

PRAWN COCKTAIL
Baby prawns, cos lettuce, cherry tomatoes, cucumber
& Marie Rose sauce with brown bread & butter GFA/DFA

MAINS

TRADITIONAL ROAST TURKEY
Sliced turkey breast, sage & onion stuffing, pigs in blankets,
triple cooked roast potatoes, seasonal vegetables & turkey gravy GFA/DFA

DAUBE OF BEEF
Slow braised daube of beef, horseradish mashed potatoes,
braised red cabbage& red wine jus GFA/DFA

CHICKEN & HAGGIS BALLONTINE
Pepper sauce, savoy cabbage & mashed potatoes DFA

FILLET OF SALMON
Baked salmon, herb crushed potatoes, creamed greens & dill oil GFA/DFA

BUTTERNUT SQUASH RISOTTO
Roasted squash, crispy sage leaves, toasted pine nuts
& parmesan cheese(v) GFA/DFA

DESSERTS

CHRISTMAS PUDDING
Made in house served with brandy custard & redcurrants

WARM CHOCOLATE BROWNIE
Warm chocolate sauce & salted caramel ice cream GF

WHITE CHOCOLATE & BAILEYS CHEESECAKE
Vanilla ice cream

SELECTION OF ICE CREAM GF/DFA

3 Course £34.95

GFA - GLUTEN FREE OPTION AVAILABLE | DFA - DAIRY FREE OPTION AVAILABLE

FOOD ALLERGIES & INTOLERANCES
Please speak to your server about the ingredients in your meal when placing your order regarding any allergies, intolerances, or religious beliefs. Some dishes can be prepared as vegetarian or vegan - please ask your server.