



FESTIVE NIGHTS

Friday 7th, 14th and 21st December

Join other groups for an evening of fine food, live acoustic music and our photo booth until 1am. 3 Course Dinner with a glass of Prosecco.

£34.95 per person

Starters

Roasted Parsnip & Apple Soup with Borders Honey.
Haggis & Cranberry Filo Pastry Parcels with Plum Sauce.
Vegetable Tempura Stack with Jalapeno Jam & Sour Cream.

Mains

Roast Free Range Turkey served with Pork & Chestnut Stuffing, Chipolatas and Cranberry Sauce.
Braised Beef Shin Daube with Creamed Parsnip Puree, Caramelised Shallots & Rosemary Jus.
Fillet of Sea Bass served with Sun Blushed Tomato & Basil Couscous and Smoked Red Pepper Puree.
Brie, Mushroom & Cranberry Wellington.

All mains served with Duck Fat Roasties, Roasted Carrots, Parsnips & Buttered Sprouts.

Desserts

Classic Christmas Pudding with Vanilla Crème Anglaise.
New York Style Cheesecake served with
Edinburgh Rhubarb Gin Jelly & Strawberry Syrup.

Non-refundable deposit off £10pp required to secure booking.