



A FESTIVE MEAL

Festive Lunch from 12pm-3pm 2 Courses £19 or 3 Courses £23

Festive Dinner from 4pm 3 Courses £27

Starters

Roasted Parsnip & Apple Soup with Borders Honey.

Haggis & Cranberry Filo Pastry Parcels with Plum Sauce.

Vegetable Tempura Stack with Jalapeno Jam & Sour Cream.

Smoked Salmon served with Potato Blini, Lemon Crème Fraiche
and Cucumber & Radish Salad.

Mains

Roast Free Range Turkey served with Pork & Chestnut Stuffing,
Chipolatas and Cranberry Sauce.

8oz Sirloin Steak served with Roasted Tomato and Café de Paris Butter.
(£2.50 Supplement)

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.

Torfin Boozy Trifle.

Advance Booking Required