



FESTIVE MENU

FESTIVE MENU FROM 5TH - 23RD DECEMBER
LUNCH 12-4PM 2 COURSES £24 OR 3 COURSES £28.50
DINNER 5-9PM 2 COURSES £26.50 OR 3 COURSES £31.50

to begin

Chefs selection of freshly baked Mini Rolls with Festive Butter

starter

Roasted Cauliflower Soup with Mull Cheddar. *(Vg)(GF)

Haggis & Cranberry Filo Pastry Parcels with Whisky & Peppercorn Sauce. *(V)

Panko Coated Salmon Fish Cake with Seasonal Salad, Lemon & Herb Mayonnaise. (GF)

Warm salad of Charred beetroot tomato,
crumbled feta & balsamic glaze. (V) *(GF)(Vg)

main course

Free Range Turkey Paupiette with Cranberry Stuffing wrapped in Bacon served
with all the Trimmings - Chipolatas, Cranberry Sauce & Gravy. *(GF)

Escalope of Scottish Beef stuffed with Pork & Haggis on Creamy Mash with
Wild Mushroom sauce topped with Parsnip Crisps. (£2.50 Surcharge)

Moroccan style Vegan Roast served with Harrisa Cous Cous Salad & Fries. (V)(Vg)

Scottish Haddock in Beer Batter served with Chips & Tartar Sauce.

Vegan Fish & GF Batter also available (Vg)(GF)

dessert

Sticky Toffee Christmas pudding topped with Caramel Sauce &
Vanilla Ice Cream. (V)

Vanilla Poached Pear with Orange & Mint Clotted Cream sprinkled with
White Chocolate Snow. *(Vg alternative available)

Black Forrest Cheesecake with Blackberries, Dark Chocolate & Cream. (V)

*(Vg)(GF) - Dishes can be altered to be (Vg) or (GF), please speak with your server. A discretionary 12.5% service charge will be added to all Festive tables. Advance booking advised, all bookings required to be secured by credit card details - no payment will be taken if number changes & cancellations are made 48 hours prior to booking, after 48 hours a £10pp cancellation/no show fee will be charged.