Festive Menu

STARTERS

Christmas Spiced Butternut Squash Soup
Served with a warm bread roll

Venison, Pork, Pancetta Terrine
Plum & apple chutney

Panko Breaded Haggis Bon-Bons
Peppercorn sauce

Crumbed Deep Fried Brie
cranberry sauce

2 COURSES £31.50
3 COURSES £36.50
festive cracker included

MAIN COURSE

Christmas Turkey Roulade
Turkey breast rolled with sage & onion stuffing, wrapped in smokey bacon, pigs in blankets, roast potatoes, seasonal vegetables, jus

Roast Gilmour Butchers top-side of Beef
Homemade Yorkshire pudding, roast potatoes, seasonal vegetables, jus

Pan-fried Scottish Salmon
Sauteed potatoes, brussels, white wine cream

Wild Mushroom & Truffle Risotto
fresh herbs, white wine, truffle oil

DESSERT

Christmas Pudding
brandy sauce

Profiteroles
chocolate sauce

Trifle Cheesecake
vanilla sponge, custard cream cheese, strawberry

If you have a food allergy, intolerance, or coeliac disease – please speak to the staff about the ingredients in your food and drink before you order. Please note, our kitchen is not allergen free. We use genetically modified cooking oil.

Please note, the menu is subject to variations.