

Festive Menu

STARTERS

Christmas Spiced Butternut Squash Soup

Served with a warm bread roll

Venison, Pork, Pancetta Terrine

Plum & apple chutney

2 COURSES £31.50

3 COURSES £36.50

Panko Breaded Haggis Bon-Bons

Peppercorn sauce

including tea & coffee
and a festive cracker

Crumbed Deep Fried Brie

cranberry sauce

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

Festive trifle

Ladyfingers, custard, berries, jelly, chantilly cream

Panetone Bread & Butter Pudding

vanilla custard

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.

