



Festive Fayre Menu



Chef's Homemade Soup of the Day (V, *G)
Served with a crusty roll & butter

Flaked Crab & Prawn Cocktail (G)
Served with coriander shoots and lime & mango mayonnaise

Smoked Ham Hough & Chicken Terrine(*G)
With Arran mustard served with sweet red onion & cranberry chutney & toasted brioche

Salad of Venison Salami, Blue Cheese & Roasted Pear (G)
Served with crisp rocket leaves and quince dressing

Panko Breaded Goats Cheese (V)
With red pepper dressing and onion chutney



Traditional Roast Saddle of Turkey (*G)
Served with a pork, cranberry & sage stuffing, chipolatas wrapped in bacon, parsnips, fondant potato and roast gravy

Poached Breast of Chicken
Filled with a black pudding and plum mousse, served with a creamy leek sauce

Cauliflower Tartlet Baked with a Broccoli & Cheddar Cheese Sauce (V)
Topped with a toasted almond crumb and served with baby parsley potatoes

Oven Braised Scottish Beef
*Featherblade steak slowly braised overnight with rosemary & garlic
Served with crispy bacon sautéed potatoes, steamed vegetables & roast gravy*

Oven Roasted Crispy Duck Leg (*G)
Served on sweet braised red cabbage, rosemary potatoes & thyme & lemon gravy

Grilled Scottish Salmon with a Creamy Leek Mash (G)
With fresh herb & white wine butter sauce



Savoy Christmas Sundae
*Christmas pudding pieces, berry compote brandy custard and toffee ice cream
all topped with whipped cream and chopped nuts and chocolate curls*

Vanilla Bean Panna Cotta (*G)
With burnt passion fruit syrup and crushed lemon biscuit

Salted Caramel Chocolate Cup
With thick cream, toasted flaked almonds and grated chocolate

Spiced Apple & Mulled Berry Crumble
with orange sauce Anglaise & dairy ice cream



Mon-Sun Lunch
12 – 2.30pm
2 Courses £14.00 per person
3 Courses £16.50 per person

Mon-Sun Evening
5-9pm
2 Courses £15.00 per person
3 Courses £17.50 per person

(*G) Gluten free option available, please ask your server
Parties of 20 People or more must reduce to 3 choices per course

