



Festive Fayre Menu



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

Bloody Mary Prawn & Crayfish Cocktail (G)
Served with fine yellow & red peppers and coriander shoots

Duck & Chicken Liver Pate (*G)
With smoked bacon, port and thyme
Served with sweet red onion chutney & toasted brioche

Crisp Breaded Goats Cheese on Beetroot Relish (V)
Served with pine kernels & fine herb salad

Salad of Venison Salami, Scottish Blue Cheese and Candied Walnuts (G)
With apple gel and honey mustard dressing



Traditional Roast Turkey Crown (*G)
Served with a pork, orange & sage stuffing, pigs in blankets and roast gravy

Oven Braised Scottish Beef
Featherblade steak slowly braised overnight with rosemary & garlic
Served with a wild mushroom gravy

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

Asparagus and Broccoli Tartlet (V)
With a cauliflower & cheddar cheese sauce
Topped with a herb crumble & served with baby potatoes

Grilled Scottish Salmon (G)
With Arran grain mustard butter sauce



Warm Chocolate Steamed Sponge
Served with an orange chocolate sauce, compote of berries & vanilla pod ice cream

Lemon Posset
Served with raspberry sorbet and shortbread
Pear, Apple and Cinnamon Crumble
With hot sauce anglaise & marmalade ice cream

Rum Soaked Christmas Pudding
With brandy custard & butterscotch sauce, dairy ice cream and sweetened mascarpone 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 3 choices per course

- Menu subject to change

