Festive Dining
MENU

2 COURSE £35 / 3 COURSE £42

STARTER

CRISPY BRIE WEDGES, FIG & APPLE CHUTNEY, OATCAKES

PORK LIVER PÂTÉ WITH DUCK & ORANGE, PICCALILLI, SOURDOUGH

ROAST PARSNIP SOUP, BACON LARDONS, CROMARTY BREAD VG

SMOKED SALMON, WHIPPED FETA, BEETROOT, WALNUTS, HERB OIL GF

MAIN COURSE

ALL SERVED WITH A SELECTION OF SEASONAL VEGETABLES

BACON WRAPPED TURKEY ROULADE
Thyme Roast Potatoes, Kilted Sausages, Sage & Onion Stuffing, Yorkshire Pudding, Turkey Gravy, Cranberry Sauce

SCOTTISH SEAFOOD STEW GF
Loch Trout, Mussels & Prawns, Tomato Stew, Sour Dough

BEETROOT & BUTTERNUT SQUASH WELLINGTON VG
Herb Roasted Potatoes, Red Onion Gravy

STEAK & GUINESS STEW
Parsnip & Carrot Mash, Yorkshire Pudding

28 DAY AGED SIRLOIN £8 SUPPLEMENT
House Fries, Whisky Peppercorn Sauce, Onion Rings

DESSERT

WHITE CHOCOLATE, ORANGE & GINGER CHEESECAKE, ICE CREAM

CHRISTMAS MARKET TRIFLE
Sherry Sponge, Winter Berry Compote, Cointreau Custard, Whipped Cream

CHRISTMAS SPICED STICKY TOFFEE PUDDING
Caramalised Nuts, Salted Caramel Sauce, Crème Anglaise.

LEMON POSSET GF
Mulled Fruit Compote, Dark Chocolate & Cranberry Bark, Ice Cream

SALTED CRAMEL CHOCOLATE CAKE, ICE CREAM VG

COFFEE OR TEA