

FESTIVITIES AT



TWO COURSE FESTIVE LUNCH £17.95
THREE COURSE FESTIVE LUNCH £22.95
THREE COURSE FESTIVE DINNER £26.95

STARTERS

Winter Spiced Red Lentil Soup (v)
Parsley Gremolata, Rustic Bread

Chicken Liver Parfait
*Smoked Bacon Crumb, Pickled Mushroom,
Caramelised Shallot, Oatcakes*

Salmon Gravlax
Balsamic Beetroot, Fennel Pollen Crème Fraîche, Blinis

Sunblushed Tomato Bruschetta (vg)
Balsamic Onions, Vegan Mozzarella & Basil

MAINS

Roast Turkey Breast
*Pork & Herb Stuffing, Maple Glazed Pig In Blankets,
Roast Potatoes, Bacon Butter Sprouts, Honey Glazed
Parsnips & Carrots, Cranberry Sauce, Turkey Jus*

Roast Beetroot, Parsnip & Sage Gratin (vg)
Crispy Artichokes, Walnuts, Thyme, Maple Syrup

Pan Roast Salmon
Buttered Leeks, Spiced Aubergine Compote, Bisque

Spiced Stout Braised Feather Blade
Haggis, Potato Fondant, Mustard Jus

DESSERTS

Lemon Cheesecake (v)
Bramble Jam, Lemon Curd, Meringue

Traditional Christmas Pudding (v)
Brandy Sauce & Redcurrants

Dark Chocolate Delice
Cherry Compote, Chantilly Cream

Scottish Cheese Selection
*Mull Of Kintyre, Blue Murder & Clava, Charcoal Biscuits,
Stout Chutney, Celery & Green Grapes*

Vegan Cheese Selection
*Feta, Halloumi, Cheddar, Charcoal Biscuits,
Stout Chutney, Celery & Green Grapes*