

# Festive Menu

3 Courses...£39.50 Served from 12noon

## STARTERS

Smooth Chicken Liver Pâté  
red onion marmalade, toasted brioche

Gateau of Haggis  
champit tatties, bashed neeps,  
whisky and grain mustard sauce

Duo of Galia and Cantaloupe Melon **vv**  
mulled wine berry compôte, lemon sorbet

Seasonal Soup of the Day **vv**  
with crusty bread

Pork and Arran Mustard Terrine  
apple chutney, fine leaves, mini oaties

Honey Glazed Goats Cheese Crostini  
beetroot and walnut salad

Lightly Spiced Prawn and Crayfish Tian  
marie rose sauce, fine leaves

Buffalo Cauliflower Tempura **vv**  
glazed with sriracha,  
pomegranate tahini dressing

## MAIN COURSES

Traditional Roast Turkey  
sage and cranberry stuffing, honey roast roots,  
sautéed sprouts with chestnuts,  
roast potatoes and pan jus

Smoked Haddock and  
King Prawn Gratin  
braised leeks, lemon parsley cream,  
isle of mull cheddar

Breast of Chicken with a Haggis Cake  
bashed neeps, champit tatties,  
whisky and grain mustard cream

Smoked Tofu Katsu Curry **vv**  
rice pilaff, stir fry vegetables, curry sauce

Butternut Squash **vv**  
spinach, vegan feta pithivier,  
wilted greens, spiced tomato coulis

Slow Cooked Daube of Beef Bourguignon Style  
button mushrooms, bacon,  
creamed potatoes, honey roast roots

Grilled Sirloin Steak  
portobello mushrooms, roasted tomato, hand cut chips,  
watercress and peppercorn sauce  
(£5 supplement)

Oven Roasted Salmon Fillet  
topped with a welsh cheese rarebit,  
ratatouille vegetables, pesto dressing

## DESSERTS

Traditional Christmas Pudding  
brandy sauce, vanilla ice cream

White Chocolate Cheesecake  
strawberries, honeycomb pieces, strawberry sorbet

Chilled Lemon Posset  
macerated strawberries, shortbread,  
strawberry sorbet

Vegan Eton Mess **vv**  
vegan meringues, macerated berries,  
coconut yoghurt, vegan vanilla ice cream

Selection of Scottish Cheese  
oatcakes, plum chutney

Chocolate Tart  
salted caramel sauce, vanilla bean ice cream,  
freeze dried raspberries

Berry Ripple Meringue Pavlova  
berry compôte, raspberry coulis, chantilly cream

Black Forest Coupe,  
duo of chocolate and vanilla ice cream,  
marinated cherries, rich chocolate sauce

## SIDES

Chipolatas £2.95 • Chipolatas wrapped in Bacon £3.95

Honey Root Vegetables £3.50 • Fries £3.25 • Real Chips £3.45

Creamed Sprouts, Pancetta & Chestnuts £3.25 • Braised Red Cabbage £3.50

**Virtual Mince Pie £2.00**

## OPERATION MINCE PIE

Simply order a virtual mince pie at a cost of £2.00 and this will be added to your final bill. Your donation will go directly to our chosen charity Home-Start where deserving children will get a Christmas to remember.

# Gluten Free Festive Menu

3 Courses...£39.50

Served from 12noon

## STARTERS

Smooth Chicken Liver Pâté  
red onion marmalade,  
toasted gluten free bread

Seasonal Soup of the Day <sup>vv</sup>  
with gluten free bread

Lightly Spiced Prawn Cocktail  
marie rose sauce, fine leaves

Duo of Galia and Cantaloupe Melon <sup>vv</sup>  
mulled wine berry compôte, lemon sorbet

Honey Glazed Goats Cheese  
beetroot and walnut salad

Buffalo Cauliflower Tempura <sup>vv</sup>  
glazed with sriracha,  
pomegranate tahini dressing

## MAIN COURSES

Traditional Roast Turkey  
honey roast roots, sautéed sprouts with chestnuts,  
roast potatoes and pan jus

Smoked Haddock and King Prawn Gratin  
braised leeks, lemon parsley cream, isle of mull cheddar

Smoked Tofu Katsu Curry <sup>vv</sup>  
rice pilaff, stir fry vegetables, curry sauce

Breast of Chicken  
champit tatties, seasonal vegetables,  
whisky and grain mustard cream

Slow Cooked Daube of Beef  
Bourguignon Style  
button mushrooms, bacon,  
creamed potatoes, honey roast roots

Grilled Sirloin Steak  
portobello mushrooms, roasted tomato, hand cut chips,  
watercress and peppercorn sauce  
(£5 supplement)

Oven Roasted Salmon Fillet  
topped with a welsh cheese rarebit,  
ratatouille vegetables, pesto dressing

## DESSERTS

Chilled Lemon Posset  
macerated strawberries, strawberry sorbet

Berry Ripple Meringue Pavlova  
berry compôte, raspberry coulis,  
chantilly cream

Chocolate Brownie  
salted caramel sauce, vanilla bean ice cream,  
freeze dried raspberries

Black Forest Coupe,  
duo of chocolate and vanilla ice cream,  
marinated cherries, rich chocolate sauce

Selection of Scottish Cheese  
oatcakes, plum chutney

Vegan Eton Mess <sup>vv</sup>  
vegan meringues, macerated berries,  
coconut yoghurt, vegan vanilla ice cream

## SIDES

Honey Root Vegetables £3.50 • Fries £3.25 • Real Chips £3.45  
Creamed Sprouts, Pancetta & Chestnuts £3.25 • Braised Red Cabbage £3.50

**Virtual Mince Pie £2.00**

## OPERATION MINCE PIE

Simply order a virtual mince pie at a cost of £2.00 and this will be added to your final bill.  
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where deserving children will get a Christmas to remember.