

Festive Menu

Starter & Main Course...£27.50 ADD a Dessert...£7.50 Served from 12noon

STARTERS

Smooth Chicken Liver Pâté
red onion marmalade, toasted brioche

Haggis Pakora
spiced onions, yoghurt and mint dressing

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

Stornoway Black Pudding Stack
poached egg, potato scone, hollandaise sauce,
crisp parma ham

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

Honey Glazed Goats Cheese Crostini
beetroot and walnut salad

Smoked Salmon and Prawn Terrine
sourdough crostini, tomato and fine leaf salad

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

Maple Glazed Gammon
pea pureé, crispy potato, fried hens egg

Cajun Spiced Chicken Breast
stir fry vegetables, rice pilaff,
thai coconut curry cream sauce

Slow Cooked Beef and Ale Casserole
button mushrooms, baby onions,
creamed potatoes, roasted root vegetables

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

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

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

DESSERTS

Traditional Christmas Pudding
brandy sauce, vanilla ice cream

Chilled Lemon Posset
macerated strawberries, shortbread,
strawberry sorbet

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

Chocolate Tart
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

White Chocolate Cheesecake
strawberries, honeycomb pieces, strawberry sorbet

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

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

Starter & Main Course...£27.50 ADD a Dessert...£7.50

Served from 12noon

STARTERS

Smooth Chicken Liver Pâté

red onion marmalade,
toasted gluten free bread

Seasonal Soup of the Day **vv**

with gluten free bread

Lightly Spiced Prawn Cocktail

marie rose sauce, fine leaves

Duo of Galia and Cantaloupe Melon **vv**

mulled wine berry compôte, lemon sorbet

Honey Glazed Goats Cheese

beetroot and walnut salad

Buffalo Cauliflower Tempura **vv**

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 **vv**

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 **vv**

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

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