



Festive Menu

Starters

Soup of the Day (Vegan & GF option)
served with crusty bread

Smoked Salmon (GF option)
served on a homemade tattie scone & guacamole

Goats Cheese Crostini (GF option)
honey glazed goats cheese with cranberry sauce on a toasted crostini

Haggis, Neeps & Tatties (V option)
served with a peppercorn cream

Butternut Squash & Quinoa Bites (Vegan)
served with hummus & a petite salad

Mains

Traditional Turkey (GF)
served with all the traditional trimmings

Braised Beef (GF)
served with roast & mashed potatoes, seasonal vegetables & a red wine jus

Salmon Fillet (GF)
pan-fried Scottish Salmon with a garlic, chive & white wine sauce,
roast & mashed potatoes and seasonal vegetables

Nut Roast (V)
served with roast & mashed potatoes, braised red cabbage,
seasonal vegetables & a vegetarian gravy

Sweet Potato & Chickpea Curry (Vegan option & GF option)
served with wholegrain coriander rice and a garlic & coriander naan bread

Desserts

Christmas Pudding (GF option & Vegan option)
served with a brandy custard

Festive Cheesecake
served with fresh cream & vanilla ice cream

Sticky Toffee Pudding (Vegan option)
served with a rich toffee sauce & vanilla ice cream

Chocolate Truffle Torte (GF & Vegan option)
served with fresh berries & raspberry ripple ice cream

Two Courses £14.95 or Three Courses £18.95