

Christmas Menu

Carrot & Lentil Soup (Vegan)
with parsley croutons & crusty bloomer bread

Chicken Liver Parfait
with a spiced pear chutney & oat cakes

Warm Crumbed Haloumi Fingers (Veggie)
with a hot chilli pepper mayo for dipping

Roast Turkey
with sage & onion stuffing, roast potatoes
& all the trimmings

Oven Baked Salmon
with crushed baby potatoes & fine green beans
in a caper, shallot & lemon sauce

Roasted Butternut Squash
& Chestnut Mushroom Arancini
with rocket salad & red pepper essence (Vegan)

Strawberry Cheesecake
topped with fresh strawberries & coulis

Chef's Homemade Xmas Pudding
smothered in brandy custard

Milk Chocolate & Caramel Tart
with vanilla ice cream

3 Course Lunch £17.95 / Dinner £24.95

Areas available for drinks. Buffet options available
Ask for details...

Hogmanay Menu 2019

Winter Vegetable Broth (Vegan)
with fresh parsley & crusty bloomer bread

Duck & Chicken Liver Parfait
with orange & toasted pine kernel

Caramelised Onion, Roast Red Pepper
& Mozzarella Tartelette (Veggie)
with baby leaf salad and aged balsamic

Supreme of Chicken
with confit rooster potato, Macsween haggis,
fine greens & thyme gravy

Slow Braised Shin of Beef
with Arran mustard crushed baby potatoes,
root veg & rosemary jus

Wild Mushroom, Roasted Chestnut
& Asparagus Wellington (Vegan)
served with wilted spinach & garlic cream sauce

Classic Raspberry Cranachan
of fresh raspberry, Scottish honey & whisky soaked oats

Milk Chocolate & Caramel Tart
with vanilla ice cream

Selection of Scottish Cheeses
with a pear chutney and oat cakes

3 Courses £29.95

Price includes free entry to our Hogmanay Celebrations until 4am.