

Festive Special



2 COURSES £16

3 COURSES £20

AVAILABLE MONDAY TO SATURDAY 12-5PM
ALL DAY SUNDAY

Starters

Soup of the day, House Bread

Tower of Haggis, Neeps & Tatties

Goats Cheese Tartlet, Red Onion, Balsamic Reduction

Chicken Liver Pate, Red Onion Chutney, Crostini

Mains

Roast Turkey, Pigs in Blankets, All the trimmings

Fillet of Salmon, A Creamy White Wine Sauce, Seasonal Veg

Mushroom, Brie & Cranberry Wellington

Corn Fed Chicken, Haggis Bon Bon, Peppercorn Sauce, Dauphinoise Potatoes

Braised Sirloin of Beef, Red Wine Jus, Roast Potatoes, Seasonal Veg (£2 Supp)

Desserts

Traditional Christmas Pudding

Warm Sticky Toffee Pudding, Vanilla Ice-Cream

Fudge Cake, Vanilla Ice-Cream

Orange & Cranberry Cheesecake



ALLERGIES

Before ordering, please speak to our staff about any allergies or intolerances you may have to: Celery | Gluten | Eggs | Crustaceans | Fish | Molluscs | Mustard | Nuts | Sulphur Dioxide | Lactose | Sesame Seeds | Soya

ASK OUR STAFF ALLERGIES & GLUTEN FREE OPTIONS

