

Starters

Homemade Soup Of The Day

Crispy Petit Pan, Salted Butter

Breaded Brie

Cranberry Chutney & House Leaves

Chilled Melon

Raspberry Sorbet & Fruit Coulis

Chicken Tempura

House Salad, Sweet Chilli Dipping Sauce

Prawn Cocktail

Crispy Baby Gem & Marie Rose Sauce

Haggis, Neeps & Tattie Pie

Cracked Peppercorn Sauce & House Leaves

Mains

Braised Scottish Beef

Roasted Potatoes, Buttered Seasonal Veg & Red Wine Gravy

Traditional Turkey

All The Trimmings, Duck Fat Roasties & Pan Jus

Breast of Chicken Stuffed with Black Pudding

Wrapped In Parma Ham, Whipped Potatoes, Buttered Veg & Cracked Pepper Sauce

Mac & Cheese

Bacon, Leeks & Cheddar

Fillet of Haddock

With House Tartar Sauce, Mushy Peas & Fries

Battered or Breaded

Cauliflower & Cheese Tart

With Roasted Vegetables & A Cheese Sauce

Desserts

Warm Sticky Toffee Pudding

With Warm Caramel Sauce & Tablet Ice Cream

Chocolate Yule Log

With Fresh Fruit & Pouring Cream

Traditional Christmas Pudding

Brandy Anglaise

White Forest Roulade

With Cream & Berry Compote

Cheesecake Of The Day

With Vanilla Ice Cream

Toffee Apple Crumble

With Vanilla Ice Cream & A Fresh Fruit Garnish

CHRISTMAS EVE MENU

2 COURSES

3 COURSES

Add Some Sparkle

Glass of Prosecco £5

