



FESTIVE MENU

STARTERS

Soup of the Day (VG, VN),
homemade bread and Scottish butter

Pan Seared Slow Cooked Scottish Pork Belly (GF),
celeriac coleslaw, apple puree, pickled shallot

Home-cured Scottish Sea Trout,
dill, pickled cucumber, horse radish cream, blinis

2 COURSE
LUNCH/DINNER:
£22

3 COURSE
LUNCH/DINNER:
£28

MAIN COURSE

Traditional Scottish Turkey,
roast potatoes, chestnut stuffing, chipolatas, seasonal vegetables

Fish of the Day (GF),
potato terrine, green vegetables, chive and lemon butter sauce

Homemade Potato Gnocchi (VG, VN),
ricotta, spinach, roast tomato sauce

DESSERTS

Sticky Toffee Pudding (VG),
toffee sauce, vanilla ice cream, brandy snap

Earl Grey Crème Brûlée (VG),
red wine poached pear, traditional shortbread

Traditional Christmas Pudding (VG),
brandy anglaise, cinnamon ice cream

DIETARY KEY

GF – GLUTEN FREE

VG – VEGETARIAN

VN – VEGAN

INCLUDES CRACKER
AND WARM MINCE
PIES TO FINISH

MUST BE PRE-
BOOKED 48 HOURS IN
ADVANCE

1ST DEC – 22ND DEC