2026 FESTIVE MENU

AVAILABLE 30TH NOV – 23RD DEC 2026

2 COURSE LUNCH/DINNER: £26

3 COURSE LUNCH/DINNER: £32

STARTERS

Soup of the Day (V, VGA, GFA, DFA),
homemade bread and Scottish butter

Pressed Ham Hock and Parsley Terrine (DF, GFA),
piccalilli, apple, toasted homemade bread

Juniper Cured Scottish Sea Trout (DFA, GFA),
dill, pickled golden beetroot, celeriac and horseradish remoulade,
homemade oatcakes

MAIN COURSE

Traditional Scottish Turkey (DF, GFA),
roast potatoes, chestnut stuffing, chipolatas, seasonal vegetables

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

Chargrilled Marinated Aubergine (V, VGA, DFA),
red pepper hummus, onion pakora, tamarind and lime dressing

DESSERTS

Buttermilk Panna Cotta (VGA, GFA),
poached pear, blackberry, ginger and oat crumble

Dark Chocolate Delice (V, GFA),
roasted hazelnuts, crème fraîche sorbet, salted caramel sauce

Traditional Christmas Pudding (V),
vanilla anglaise, whisky and honey ice cream

INCLUDES CRACKER AND WARM MINCE PIES TO FINISH

MUST BE PRE-BOOKED 48 HOURS IN ADVANCE

V – VEGETARIAN
VG – VEGAN
GF – GLUTEN FREE
DF – DAIRY FREE
VA –VEGETARIAN OPTION AVAILABLE
VGA – VEGAN OPTION AVAILABLE
GFA – GLUTEN FREE OPTION AVAILABLE
DFA – DAIRY FREE OPTION AVAILABLE