

2024 FESTIVE MENU

STARTERS

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

Crispy Haggis Bites,
red onion and port wine chutney

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

MAIN COURSE

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

Fish of the Day (GF),
potato terrine, green vegetables, Tarbert shellfish bisque

Homemade Potato Gnocchi (VG, VN),
roasted squash, sage, pumpkin seeds, ricotta

DESSERTS

Sticky Toffee Pudding (VG),
toffee sauce, vanilla ice cream, tuile biscuit

Citrus Cheesecake,
passionfruit gel, citrus fruits

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

DIETARY KEY

GF – GLUTEN FREE

VG – VEGETARIAN

VN – VEGAN

AVAILABLE 30TH NOV – 23RD DEC 2024

2 COURSE
LUNCH/DINNER:
£22

3 COURSE
LUNCH/DINNER:
£28

INCLUDES
CRACKER AND
WARM MINCE PIES
TO FINISH

MUST BE PRE-
BOOKED 48 HOURS
IN ADVANCE