

2025 FESTIVE MENU

AVAILABLE 30TH NOV – 23RD DEC 2025

2 COURSE
LUNCH/DINNER:
£22

3 COURSE
LUNCH/DINNER:
£28

STARTERS

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

Winston Churchill Venison Carpaccio (GFA, DFA),
pickled onions, mushroom ketchup

Gin and Beetroot Cured Scottish Sea Trout (DFA, GFA),
watercress, beetroot tartare, horseradish cream

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

Chestnut Mushroom Arancini (V, VGA),
walnut, mushroom ketchup, watercress

DESSERTS

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

Vegan Coconut Mousse (V, VG, GF, DF),
mango sorbet, passion fruit gel

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

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

INCLUDES
CRACKER AND
WARM MINCE PIES
TO FINISH

MUST BE PRE-
BOOKED 48 HOURS
IN ADVANCE