



CHRISTMAS 2025 FESTIVE MENU

2-COURSES FOR £27.50

3-COURSES FOR £31.50

PER PERSON

STARTERS

Brioche croûton Rossini &
Stornoway black pudding cake,
apricot & dark plum chutney,
Kinkell farm micro leaves

Mixed beetroot, heirloom tomato &
toasted pine kernel salad,
mixed olives & fresh basil dressing
(vegan-gf)

Mushroom duxelle & Brussels
sprout tartlet,
micro leaves, sweet pepper & ginger
dressing (v)

Puy & red lentil soup,
scented with cumin,
sourdough French baguette
& butter (v)

Atlantic baby prawns
& avocado cocktail,
orange zest mayonnaise,
malted bloomer

Panko breaded Cullen skink cake,
hoisin dressing, pickled fennel

Scottish hot smoked salmon
& mussels,
seeded vol au vent, langoustine bisque

MAINS

Turkey & apricot stuffing paupiette
wrapped with smoked streaky bacon
Chipolatas, rosemary gravy, fondant
potato, roasted mixed vegetables with
fresh rosemary & honey

7oz Scottish sirloin steak au poivre,
gratin dauphinois & green
beans parcel (gf)

Gressingham duck breast,
roasted peach & golden apple,
Amarena cherry jus (gf)

Mixed vegetable couscous,
beetroot tzatziki (vegan)

Steamed fillet of sole &
crayfish mousse,
saffron cream sauce, citrus mash (gf)

DESSERTS

Mixed berry compote &
Chantilly cream pavlova,
cherry glaze (v-gf)

Red velvet & fudge cheesecake,
mixed berries coulis &
chocolate cookie (v)

Belgian chocolate truffle dessert,
caramel sauce, vegan vanilla ice
cream (vegan-gf)

Bread & French
Viennoiserie pudding,
chocolate sauce,
mini marshmallow (v)

Christmas pudding,
Brandy sauce, Jaffa cake ice cream (v)

Continental cheese selection,
apricot & dark plum chutney, apple,
figs, walnuts, biscuits, oatcakes (v)

OUR FOOD MAY CONTAIN NUTS, DERIVATIVES OF NUTS OR OTHER ALLERGENS. IF YOU SUFFER FROM AN ALLERGY OR FOOD INTOLERANCE, PLEASE NOTIFY A MANAGER. WE ARE HAPPY TO CATER FOR SPECIAL REQUIREMENTS. ALL CARE HAS BEEN TAKEN TO REMOVE SMALL BONES WHERE APPROPRIATE, BUT IT IS INEVITABLE THAT SOME MAY REMAIN.