Festive Menu

Leek & Potato Soup GF · V · VEG

Breaded Mushrooms
Stuffed with haggis and served with a mustard dip.

Smoked Haddock Fish Cakes
With a melted cheese filling.

Melon & Raspberry Sorbet GF · V · VEG

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*Traditional Roast Turkey GF
Slices of turkey breast and ham, with sage & onion stuffing, chipolata sausages and cranberry sauce.

*Braised Steak GF
Served with peppercorn sauce.

*Grilled Seabass GF
served with red pesto & cherry tomatoes.

*Milano Chicken
Herb-crumbed chicken breast with Parma ham and mozzarella cheese, served on a tomato & basil sauce.

Seasonal Cassoulet GF · V · VEG
Full of lentils and seasonal vegetables. Served with sourdough bread.

*All main courses are served with roast & boiled potatoes and seasonal vegetables.

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Traditional Christmas Pudding GF · V
Served with brandy sauce.

Homemade Spiced Apple & Pear Crumble
Served with custard.

Prosecco & Nectarine Cheesecake
With a thick biscuit base, served with cream.

Chocolate Truffle Brownie GF · V · VEG
Served with fresh raspberries & cream.

3 Courses £32 / 2 Courses £24.50 / 1 Course £17

GF (Gluten Free) · V (Vegetarian) · VEG (Vegan)