



XMAS DINNER

2 courses £22, 3 courses £27

Available in our restaurant 29th November – 24th December 2019

STARTERS

Roasted parsnip, sage & honey soup, cracked black pepper croutons (vegan)

Pork, sage & onion rilette, spiced red onion jam, homemade oatcakes (ngci)

Smoked salmon & prosecco parfait with dill & caper crème fraiche (ngci)

Roasted figs, crumbled goat's cheese, rocket leaf salad, red pepper salsa(v)

MAINS

Roast turkey with pork & apricot stuffing, pigs in blankets,

honey roasted vegetables, roast potatoes & gravy

Rump of Scotch beef, horseradish & parsley mash, green beans & chestnuts, red wine jus

Pan fried seabass fillet, new potatoes, spinach & cherry vine tomatoes, olive & lemon butter

Beetroot, butternut squash & pumpkin seed tart, garlic roasted potatoes & honied vegetables (vegan)(ngci)

DESSERTS

Christmas pudding, brandy anglaise & redcurrants

Dark chocolate & orange tart, crumbled honeycomb & salted caramel ice cream (ngci)

Vanilla pod & clotted cream cheesecake, mulled berry compote & Chantilly cream

Scottish cheeseboard, chutney, grapes & homemade oatcakes

Please note that a discretionary service charge of 10% is added to tables of 12 people or more