



Christmas Day Menu 2023

£30 for Children under 12

£70 for Adults

~ STARTERS ~

Braised Lentil Soup (VGO)

Served with a petit pain and scottish butter

Twisted King Prawn Cocktail (GFO)

Served in our housemade vodka marie rose sauce with twisted foccacia

Ham Hock Terrine (GFO)

Served with piccalilli and melba toast

Salt and Pepper Beef Strips (GF)

Accompanied by a hoisin jus dip

~ MAINS ~

Roast Turkey (GFO)

Roasted potatoes, creamed mash, roasted seasonal vegetables, pigs in blankets, stuffing & housemade jus

Roast Beef (GFO)

Roasted potatoes, creamed mash, roasted seasonal vegetables, golden Yorkshire pudding & housemade beef jus

Pan Seared Halibut (GF)

Served with creamed potatoes, wilted asparagus and a butter, lemon & chive sauce

Nut Roast (VG)

Roasted potatoes, creamed mash, roasted seasonal vegetables, golden Yorkshire pudding & housemade jus

~ DESSERT ~

Sticky Toffee Pudding (GFO) (VGO)

Served with vanilla pod ice cream

Apple and Cinnamon Strudel

Served with vanilla pod ice cream

Trio Of Ice Cream (GFO) (VGO)

Served with a choice of sauce and shortbread

Eton Mess (GF) (V)

Fresh Scottish berries served with hand whipped chintily cream & Italian meringue

GFO – Gluten Free Option, VGO – Vegan Option, GF – Gluten Free, VG – Vegan, V – Vegetarian

FOOD ALLERGENS & INTOLLERANCES; PLEASE SPEAK TO YOUR SERVER IF YOU HAVE ANY ALLERGENS OR INTOLLERANCES OR REQUIRE ANY FURTHER INFORMATION ON DISH CONTENTS.