



CHRISTMAS OFF PEAK

STARTERS

Chefs Soup Of The Day (GFO)

Served with house bread, whipped butter

Crisp Bang Bang Halloumi (GFO, V)

Dressed micro herb salad, spiced peanuts,
creamy bang bang sauce

Chicken Liver Parfait (GFO)

Roast onion chutney, toasted brioche, dressed leaves

Goats Cheese, Beetroot and Sundried Tomato (GFO)

Tossed in mixed leaves, with peppers & onions,
spiced walnuts & balsamic

Pulled Ham Hock Terrine (GFO)

Garlic & fresh herb aioli, cornichons,
bread wafers & pickled onions

2 COURSES - £19.95

3 COURSES - £25.50



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MAINS

Slow Roasted Breast Of Turkey (GFO)

Served with roasted carrot & parsnip, creamed Arran mustard sprouts, roast potatoes, pigs in blankets and a cranberry & red wine gravy

Stravaig Steak and Ale Pie

Served with buttery mash potato, chefs selection of vegetables, crisp puff pastry

Fish & Chips (GFO)

Beer battered haddock served with house fries, mushy peas, lemon & tartare sauce

Wild Mushroom and Broccoli Tagliatelle (V)

Tossed in a garlic cream sauce finished with blue cheese & toasted garlic bread

Oven Baked Mac and Cheese (V)

Herb & parmesan crumb, with toasted garlic ciabatta

Steak et Frites + £5 (GFO)

Pan fried sirloin steak, fresh kitchen salad & house fries

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3 COURSES - £25.50



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DESSERTS

Double Chocolate Brownie (GFO,V)

Served with a rich dark chocolate sauce,
mixed berry compote & vanilla ice cream

Affogato (GFO,V)

Double scoop vanilla ice cream,
shot of intense espresso and shortbread

Festive Berry Pavlova (GFO,V)

With Italian meringue, Chantilly cream
& raspberry ripple ice cream

Classic Christmas Pudding (V)

With a brandy custard, seasonal berries

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