



Restaurant Set Festive Menu

2 Courses £28.95 | 3 Courses £34.95

Starter

Chefs Soup of the Day

With house olive bread (gfo)

Slow Cooked Ham Hock Croquette

Served on a lightly spiced peperonata, tarragon aioli, crispy shallot & marrow crumb

Stravaig Beetroot & Vodka Cured Salmon

Served with a mini prawn cocktail, fresh lemon, micro salad, melba toast (gfo)

Main Course

Slow-Roasted Breast of Turkey

Served with leg meat, sage & apple stuffing, creamed sprouts with smoked bacon, herb roasties, honey roast vegetables, pigs in blankets and a cranberry & red wine jus (gfo)

Slow Cooked Shin of Beef

Served with a roasted garlic & chive mash, roast carrot velouté, beef fat carrots, Glayva liqueur beef sauce, parsnip crisps (gfo)

Spiced Fillet of Scottish Salmon

With a cassoulet of chorizo, crayfish & Borlotti beans, butter-roasted new potatoes, garlic & coriander king prawns and a lemon dressing (gfo)

Wild Mushroom Tagliatelle

With a sprouting broccoli cream sauce, toasted pine nuts, garlic ciabatta and a truffle & chestnut dressing (gfo)