



Christmas Menu

3 Courses for £44.50

STARTERS

CREAMY POTATO, ROSEMARY & ROASTED GARLIC SOUP

(GF available)

with warm bread and butter

RED LENTIL PÂTÉ

(GF / VE)

with bramble gel, pickled brambles, oatcakes

HOT SMOKED SALMON PÂTÉ

(GF)

with cold asparagus and spinach soup, soft boiled egg

PAN SEARED SCALLOPS

(GF)

with roasted red pepper pesto, balsamic marinated
heritage tomatoes, pancetta crisps

£3.50 supplement

MAPLE GLAZED RAINBOW CARROTS

(GF / (VE)

with carrot coulis, whipped feta, toasted almonds

ORZO PASTA

(V)

with beetroot, fried halloumi and rocket

SMOKED DUCK BREAST

(DF)

with charred corn kernels, toasted cashews
and wasabi-yuzu dressing

(VE) = Vegan

(V) = Vegetarian

(GF) = Gluten Free As Is

(DF) = Dairy Free As Is

(GF available) = Can Be Made Gluten Free if Adjusted

(DF available) = Can Be Made Dairy Free if Adjusted

Please inform your server of any allergy or dietary requirements.



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MAINS

SLOW ROASTED TURKEY BREAST

with honey roast carrot and parsnip, tenderstem broccoli,
rich roast gravy and all the trimmings

PAN SEARED LOIN OF VENISON

(DF / GF available)

haggis fritter, creamy parsnip purée, roast parsnip,
pickled blackberry, rich port jus
£3.50 supplement

OVEN ROASTED SUPREME OF CHICKEN

(GF / DF available)

with brunoise vegetable, crispy potato,
parma ham crisp, light chicken jus

FRIED POLENTA

(VE / GF)

layered with thyme roasted tomatoes, spiced tomato
sauce, gremolata, citrus dressed salad

TANDOORI CRUSTED HALIBUT

(GF)

with roasted tandoori vegetables, pickled red onion
and coriander-mint yoghurt

DECONSTRUCTED BEETROOT, SQUASH AND PUY LENTIL WELLINGTON

(VE / GF available)

with squash puree, crisp puff pastry

8 oz ROASTED BEEF FILLET

(GF / DF available)

with chicken & tarragon mousse, herb mash,
winter vegetable and beef jus
£5.50 supplement



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DESSERTS

STICKY TOFFEE PUDDING

butterscotch sauce and vanilla ice cream

NOT YOUR GRAN'S CRANACHAN

(VE / GF)

whisky cream, raspberry coulis, toasted oats

CARMELISED CHOCOLATE AND BAILEY'S CHEESECAKE

(GF)

with rich chocolate sauce

WHITE CHOCOLATE AND RASPBERRY TART

with milk chocolate mousse and passion fruit coulis

CHEESE BOARD

locally sourced gruth dhu, applewood smoked cheddar,
caboc and strathdon blue served with apple and
raisin chutney and biscuits

£1.50 supplement