

CHRISTMAS MENU (DAIRY-FREE)

FESTIVE STARTERS

Roasted Winter Vegetable Soup

A velvety roasted winter vegetable soup featuring a medley of sweet roasted carrots, butternut squash and earthy celeriac, served with crusty bread.

Pulled Beef Brisket and Caramelised Onion

Succulent pulled beef brisket and caramelised onion served with crusty bread topped with a drizzle of luxurious truffle oil.

Hot Smoked Salmon Salad

Delicate hot-smoked salmon salad, drizzled with a zesty honey and lemon dressing and finished with tangy pickled onion and crisp cucumber.

MAIN FEAST

Traditional Roast Turkey

Classic roast turkey with a fragrant cranberry & orange stuffing, accompanied by kilned sausages, flavourful Scottish skirlie, a savoury turkey gravy and a tangy cranberry sauce and all the trimmings.

Roast Loin of Pork

Roast loin of pork accompanied by a crisp Stornoway black pudding fritter, elegantly finished with a Drambuie-infused smoked bacon sauce and all the trimmings.

Five-Bean Vegetable Chilli Bowl

served with crispy salad, homemade coleslaw and your choice of golden chips, rice or crunchy nachos.

Homemade Scottish Beef Chilli Bowl

served with crispy salad, homemade coleslaw and your choice of golden chips, rice or crunchy nachos.

Vegetable Stuffed Potato Shells

with a medley of five beans, butternut squash and pepper in a spicy tomato sauce served with salad.

YULETIDE TREATS

Sticky Toffee Pudding

served with a cool, dairy-free vanilla ice cream.

Three Scoops of Refreshing Sorbet

from our vibrant flavours: raspberry, mango or blackcurrant.

Dairy-free Vanilla Ice Cream

TEA, COFFEE & MINTS

 3 courses full portion - £32.95,  3 courses reduced portion - £25.50

 2 courses full portion - £25.95,  2 courses reduced portion - £21.50