

# CHRISTMAS MENU (GLUTEN-FREE)

## FESTIVE STARTERS

### **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**

served with crusty bread topped with a drizzle of luxurious truffle oil.

### **Homemade Scottish Beef Chilli Nachos**

Generously topped with melted Cheddar and Mozzarella cheese, finished with a dollop of sour cream and a sprinkling of fresh chives.

## MAIN FEAST

### **Traditional 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**

served with all the trimmings and, elegantly finished with a Drambuie-infused smoked bacon sauce.

### **Baked Haddock Fillet**

served with all the trimmings and a delicate coriander-infused Hollandaise sauce.

### **Wild Melty Mushroom and Stilton Cheese Bake**

served with all the trimmings.

### **Five-Bean Vegetable Chilli Bowl**

topped with melted Cheddar and Mozzarella, a dollop of sour cream and a sprinkling of fresh chives.

### **Homemade Scottish Beef Chilli Bowl**

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

## YULETIDE TREATS

### **Sticky Toffee Pudding**

served with your choice of fresh cream or velvety Italian vanilla ice cream.

### **Raspberry and White Chocolate Roulade**

paired with raspberry ripple ice cream, sprinkled with white chocolate chips and finished with a vibrant red berry coulis.

### **Three Scoops of Refreshing Sorbet**

from our vibrant flavours: raspberry, mango or blackcurrant.

### **Premium Italian Ice Cream**

from our vibrant flavours: creamy vanilla, rich toffee or vibrant raspberry ripple.

## 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