



CHRISTMAS MENU



🌟 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 on a toasted brioche bun, topped with shaved parmesan and 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.

🐖 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.

🐟 Curried Indian Spiced Smoked Haddock and Leek Fishcakes

served with a delicate coriander-infused Hollandaise sauce.

🍄 Wild Melty Mushroom and Stilton Cheese Pastry Crown

served with a luscious creamy leek sauce.

(All served with tender baby potatoes, golden roast potatoes, seasonal carrots and sprouts.)

🍰 YULETIDE TREATS 🍰

🍪 Christmas Sticky Toffee Pudding

with a hint of orange zest, drizzled with rich toffee sauce and served with your choice of fresh cream or velvety Italian vanilla ice cream.

🍫 Bailey's and Biscoff Cheesecake

sprinkled with Granny's homemade fudge pieces, served with smooth cream or indulgent 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.

☕ 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