

CHRISTMAS MENU (DAIRY-FREE)

FESTIVE STARTERS

Roasted Winter Vegetable and Lentil Soup

A velvety roasted winter vegetable soup served with thick cut caramelised onion bread.

Scottish Beef Chilli Nachos

Crispy nachos piled high with rich, slow-cooked Scottish beef chilli, smothered in velvety vegan mozzarella, finished with a delicate sprinkle of fresh chives.

Tempura King Prawns

Crispy, golden-battered king prawns, served with a sweet chili dip and a side of fresh, crunchy salad.

MAIN FEAST

Traditional Roast Turkey

Classic roast turkey with a leek & bacon stuffing, accompanied by kilned sausages, flavourful Scottish skirlie, a savoury turkey gravy and a tangy cranberry sauce and seasonal vegetables..

Stuffed Roast Loin of Pork

Roast loin of pork with spinach & pancetta, topped with a rich gravy, served with seasonal vegetables.

Baked Haddock

Oven-baked haddock, delicately topped with a rich tomato and basil sauce and accompanied by a medley of seasonal vegetables.

Baked Cauliflower Steak

Roasted cauliflower steak, drizzled with a fragrant Katsu curry sauce and served alongside a selection of seasonal vegetables.

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 orange.

Dairy-free Vanilla Ice Cream

TEA, COFFEE & MINTS

 3 courses full portion - £34.95,  3 courses reduced portion - £27.50

 2 courses full portion - £27.95,  2 courses reduced portion - £23.50