

# Festive Menu

FESTIVE MENU FROM 6TH - 24TH DECEMBER  
2 COURSES £21 OR 3 COURSES £26.50

## STARTER

Sweet Potato & Butternut Squash Soup. (Vg)\*(GF)  
Haggis & Cranberry Filo Pastry Parcels with Whisky & Peppercorn Sauce.\*(V)  
Sweet Chilli Shredded Chicken in Mini Naan with Seasonal Salad.  
Garlic Mushrooms, Swiss Cheese & Truffle Oil Toastini. (V) \*(GF)(Vg)

## MAIN COURSE

Free Range Turkey Escalope with Cranberry Stuffing wrapped in Bacon served with all the Trimmings - Chipolatas, Cranberry Sauce & Gravy. \*(GF)  
Topside of Beef stuffed with Pork & Haggis on Creamy Mash with Diane sauce & crispy Leeks. (£2.50 Surcharge)  
Seasonal Vegetable Tart served with Rocket & Parmesan Salad and Fries. (V)  
Scottish Haddock in Beer Batter, served with Chips & Tartar Sauce.  
Vegan Fish & GF Batter also available \*(GF)\*(Vg)

## DESSERT

Classic Christmas Pudding with Vanilla Crème Anglaise. (V)  
Raspberry Sorbet served with Fruit Coulis & topped with Chocolate Snow. (GF)(V) \*(Vg)  
Sticky Toffee Pudding with Caramel Sauce & Ice Cream. (V)  
Baileys Chocolate Cheesecake served with White Chocolate Cream. (V)

*\*(Vg)(GF) - Dishes can be altered to be (Vg) or (GF), please speak with your server. A discretionary 12.5% service charge will be added to all Festive tables. Advance booking advised, all bookings required to be secured by credit card details - no payment will be taken if number changes & cancellations are made 48 hours prior to booking, after 48 hours a £10pp cancellation/no show fee will be charged.*

