

Pre-Christmas 2018 £25.95 Per Head

Starters

Spiced Cauliflower Soup & Crusty Bread (GF) (V)

Smoked Chicken Salad

Smoked Chicken Breast, Raspberry Vinaigrette, Black Pudding Croutons, Candied Bacon served on Crispy Salad Leaves

Mackerel, Chilli & Lime Pate (GF)

Chefs Smoked Mackerel Pate served with Oatcakes, Spiced Butter Nut Squash Chutney with Crisp Salad Garnish

Galia, Cantaloupe & Watermelon Pearls

Trio of Melon set in an Orange & Sparkling Wine Jelly, Passion Fruit Sorbet drizzled with Mint Syrup (GF) (VEGAN)

Haggis, Neeps & Tatties Xmas Pudding

A Trio of flavours Topped with a Cream Whisky Sauce

Main Courses

Traditional Roast Turkey & Trimmings (GF)

Sliced Turkey, Stuffing, Pigs in Blankets served with Seasonal Vegetables & Potatoes

Baked Fillet of Salmon (GF)

Baked Salmon on a bed of Lemon & Dill Mash, Tomato and Vegetable Ragu, drizzled with Herb Oil

Grilled Pork Loin & Black Pudding

Grilled Loin, on Apple & Black Pudding Mash, Sautéed Sprout Leaves and Pancetta, Cider Jus

Sweet Potato, Lentil & Chick Pea Curry (VEGAN)

An Aromatic Curry served with Poppadum's & Pilaf Rice

Braised Feather Blade of Beef

Braised Scotch Beef, Crushed Horse Radish Potatoes, Pastry Shards, Red Wine Jus

Sweets

Sticky Toffee Xmas Pudding Toffee Sauce Vanilla Ice Cream

Malteser Cheesecake Fresh Cream

Salted Caramel & Chocolate Torte. with Vanilla Ice Cream

Selection of Arran Sorbets

Cheese Board Oat Cakes & Chutney