



CHRISTMAS 2020

APPETISERS

Chef's Spiced Lentil Soup (vgn)

Served with warm baked bread & butter

Smoked Salmon & Dill Artisan Toasts

Cream cheese, cherry tomatoes, rocket salad

Smoked Black Pudding Croquettes

Panko crumbed black pudding & cashel blue cheese, apple sauce

Burrata Bocconcini (v) (gf)

Italian Cheese, sundried tomatoes, pine nuts & dressed leaves

MAINS

Salt & Pepper Beef Feather Blade

Slow cooked with goose fat roast potatoes, pigs in blankets, oatmeal stuffing, gravy, selection of honey roast winter vegetables & Yorkshire pudding

Turkey Ballotine (gf)

Sage & onion stuffing encased in savoy cabbage leaves & wrapped in bacon, with goose fat roast potatoes, gravy, honey roasted winter vegetables, pigs in blankets & cranberry sauce

Fillet of Scottish Salmon (gf)

Seasoned oven baked Scottish salmon, asparagus, confit thyme potatoes, creamed lemon and dill butter sauce

Cauliflower & Cashew Wellington (vgn)

Cauliflower florets and cashew nuts in a creamy mustard sauce with spinach, wrapped in puff pastry, with roasted winter vegetables, seasoned potatoes and homemade gravy

DESSERTS

Noose Sticky Toffee Pudding

Dripping with toffee sauce and vanilla ice cream

Chocolate Filled Mini Churros

Chocolate sauce, vanilla and chocolate luxury ice cream

Chef's Cheesecake

Fruit compote

Selection of Scottish Cheeses and Biscuits

Local cheeses and chutney

3 course £27.50 Sunday – Wednesday (two course lunch £22.50 sun-wed only)

3 course £32.50 Thursday – Saturday

Please note: We require a pre-order for festive orders and 24 hours notice

