



Festive Menu

Two Course £30 · Three Course £37

Starters

Lightly Spiced Parsnip Soup **v**

Beetroot Cured Smoked Salmon with Dill Crème Fraîche, Crispy Capers and Toasted Sourdough

Chicken Liver Parfait, Lightly Spiced Pear Chutney and Toasted Brioche

Selection of Fresh and Poached Fruits with Cranberry and Orange Sorbet **vg**

Mains

Turkey with Stuffing, Brussels Sprouts, Pigs in Blankets, Roast Potatoes, Carrots and Parsnip Purée

Roasted Pumpkin Risotto with Toasted Pumpkin Seeds and Crumbled Goats Cheese **v**

Slow Cooked Beef Feather Blade, Carrots, Shallots, Mashed Potatoes with a Red Wine Jus

Grilled Plaice, Fennel Purée, Roast Tomatoes, Fine Beans, Saffron Potatoes, Anchovy and Sage Butter

Desserts

Christmas Pudding with Crème Anglaise and Vanilla Ice Cream **v**

Selection of Scottish Cheese (*£3.50 Supplement*)

Apple Tart Tartin, Crème Anglaise, Vanilla Ice Cream **v**

Chocolate Cherry Parfait, Pistachio Crumb, Cherry Compote **v**

ALLERGENS AND INTOLERANCES

Allergen information is available for all of our dishes and ingredients upon request. We also have a variety of vegetarian and vegan options, just look out for the symbols:



VEGETARIAN



VEGAN

Please speak to a member of our team before ordering.

