



Christmas Dinner

Starters

Lightly Spiced Parsnip Soup	£6.95
Beetroot Cured Smoked Salmon With Dill Crème Fraîche, Crispy Capers & Toasted Sourdough	£11.95
Smoked Duck, Pistachio Crumb With Dark Chocolate & Cherries	£11.95
Chicken Liver Parfait, Lightly Spiced Pear Chutney & Toasted Brioche	£8.50
Selection Of Fresh & Poached Fruit With Cranberry Sorbet	£10.00
Pan Fried Scallops, Chestnut Velouté, Maple Syrup With Pear & Pancetta	£11.95

Mains

Turkey With Stuffing, Brussels Sprouts, Pigs 'N' Blankets, Roast Potatoes, Carrots & Parsnip Purée	£17.00
Venison Loin, Braised Red Cabbage, Parsnips, Blackberries & Venison Cottage Pie	£19.95
Roasted Pumpkin Risotto With Toasted Pumpkin Seeds & Crumbled Goats Cheese	£14.95
Slow Cooked Beef Feather Blade, Carrots, Shallots, Mashed Potatoes With A Red Wine Jus	£17.95
Halibut, Parisian Potatoes, Spinach, Hazelnuts & Fish Velouté	£24.00

Desserts

Christmas Pudding With Crème Anglaise & Vanilla Ice Cream	£8.00
Chestnut & Red Current Mille Feuille	£8.50
Selection Of Scottish Cheese	£10.50
Apple & Blackberry Crumble, Green Apple & Cassis Sorbet	£8.00
Dark Chocolate Tart, Blood Orange, Whisky & Orange Ice Cream	£8.50

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.

