

MARKET



MENU

To Start

Roast Celeriac & Portobello Mushroom Velouté
Truffle oil

Confit Duck, Prune & Sloe Gin Terrine
Cherry dressing

Mulled Pear & Crispy Halloumi Salad
Pink peppercorn & redcurrant Oxford sauce

Thai Style Fishcakes
Vietnamese salad, soy & ginger dressing

Stornaway Black Pudding
Poached egg, pancetta, red wine jus

Main Courses

Free Range Turkey Breast
Sage, apple & onion stuffing, pigs in blankets,
winter vegetables, baby roast potatoes & turkey jus

Grilled Salmon Fillet
Buttered kale, crushed potatoes & crayfish hollandaise

Cranberry, Chestnut & Vegetable Strudel
Confit harissa squash & gremolata potatoes

Chargrilled Campbell's Gold Sirloin Steak *(£5 supplement)*
Triple cooked chips, roast vine cherry tomatoes & peppercorn sauce

Pan Roasted Duck Breast
Braised red cabbage, dauphinoise potatoes & red wine jus

Dessert

Christmas Pudding Sundae
Vanilla ice cream, white chocolate & brandy sauce

Apple & Pear Crumble
Fresh vanilla custard

Chocolate Orange Tart
Orange segments & mascarpone cheese

Sticky Toffee Pudding
Butterscotch sauce & dairy ice cream

Scottish & Continental Cheeses
Oatcakes & mulled pear chutney

£15.95 for 2 Courses or £19.95 for 3 Courses

Holiday Market Menu available through 5th January 2019.

Available from 5:00pm to 7:00pm Sunday – Thursday

& 5:00pm to 6:30pm Friday and Saturday

A 10% Service charge will be added to all parties of 10 or more.

For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask a member of staff.