

FESTIVE



MENU

Starters

Roast Celeriac & Portobello Mushroom Veloute

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 & turkey jus

Grilled Salmon Fillet

Buttered kale, crushed potatoes & cray fish hollandaise

Cranberry, Chestnut & Vegetable Strudel

Confit harissa squash & gremolata potatoes

Chargrilled Campbell's Gold Sirloin Steak

Triple cooked chips, roast vine cherry tomatoes & peppercorn sauce

Pan Roasted Duck Breast

Braised red cabbage, dauphinoise potatoes & red wine jus

Desserts

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

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 for a member of staff.