



agenda



Christmas Day
MENU

£49.95 PER HEAD | KIDS £24.95 PER HEAD (children aged 5-12 years old)

To Start

Homemade Lentil Soup

served with warm tiger bread ☒

Marinated Beetroot & Goats Cheese Salad

marinated beetroot served with toasted goats cheese tossed with fresh crisp rocket and herb oil ☒

Chefs Chicken Liver Pate

homemade pate served with crisp salad, red onion chutney & oatcakes

Crab Cakes

fresh crab cakes served on top of crisp salad leaves & drizzled with herb oil

Main Event

Traditional Roast Turkey

served with roast and boiled potatoes, seasonal vegetables, chipolatas, leek and mustard stuffing and chef's own jus

Braised Sirloin of Scotch Beef

succulent braised sirloin served with roast & boiled potatoes, seasonal vegetables

Wild Mushroom Stroganoff

Sautéed wild mushrooms in a classic creamy paprika sauce with fluffy rice ☒

Pan Seared Salmon with a Lemon and Parsley Butter

served with roasted fennel and sautéed potatoes

For Dessert

Traditional Christmas Pudding

served with brandy sauce & ice cream

Chef's Cheese Selection

chef's specially selected cheese served with apple chutney, grapes and oatcakes

Double Chocolate Cheesecake


two layered cheesecake served with raspberry ripple ice cream

Lemon & Lime Posset

served with homemade shortbread ☒

To Finish

Tea & Coffee served with homemade Scottish tablet



☒ Gluten Free option Available, ask your server