



CHRISTMAS MENU

£ 19.50 for two courses

£ 24.50 for three courses

Available from November - December

STARTERS

TRADITIONAL PRAWN COCKTAIL (GF)

Bound in Whisky laced Marie Rose Sauce,
with Bread & Butter

HOME MADE FRESH SOUP (GF VG)

With warm bread and dairy free butter

BREADED BRIE (GF)

Deep fried Rosemary & Thyme
Panko - Breaded Brie with Cranberry Sauce

LUXURY CHICKEN LIVER PATE (GFO)

With Brioche Toast & Apple & Tomato Chutney

MUSHROOM CIABATTA (V) (VGO) (GFO)

Saut é ed Garlic, Mushrooms, topped with Wild Rocket
on toasted Ciabatta bread

SCOTTISH SMOKED SALMON (GFO)

Toasted sourdough, Lemon & dill cream with leaves

MAIN COURSES

GRILLED TURKEY BREAST (GF)

With Pigs in Blankets, Sage & Onion stuffing,
Goose Fat Roast Potatoes, Brussels Sprouts
& gf Stock Gravy

MEDITERANNEAN VEGETABLE TART (VG) (GF)

With Herb Roasted New Potatoes, Brussel
sprouts, & greens

PAN ROASTED FILLET OF SCOTTISH SALMON (GF)

With Baby New Potatoes, Greens, Lemon
& Dill Hollandaise

FLAME GRILLED TURKEY BURGER (GFO)

With lettuce, tomato, mayo, brie & cranberry served
with skin on fries

FLAME GRILLED BEEF BURGER (GFO)

With lettuce, tomato, mayo, Caramelized red onion
chutney, served with skin on fries

MOVING MOUNTAINS BURGER (VG) (GFO)

Plant-based quarter pounders made from pea and Soya
protein topped with Vegan cheese and cranberry sauce

FLAME GRILLED STEAK (GF)

With Pigs in Blankets, Sage & Onion stuffing, Goose Fat
Roast Potatoes, Brussels Sprouts with & gf Stock Gravy

DESSERTS

CHRISTMAS PUDDING (GFO) (V) (VGO)

Brandy Sauce, Cointreau-Soaked Cranberries

BAILEYS CHEESECAKE

With dehydrated Orange & Oreo Chocolate

CRANACHAN

Raspberries folded into cream flavoured with
honey, whisky & toasted oatmeal

PROFITEROLES

With salted Caramel Sauce

TRIO OF ICE CREAM (GFO) (VGO)

Vanilla, Chocolate, Strawberry

STICKY TOFFEE PUDDING (GF) (VG)

With vegan vanilla ice cream & Biscoff