



## Festive Dinner Menu 2021

### Starters

(gf) Duck & Orange Terrine , Pear Chutney , Wholemeal Toast	8.5
(v) (gf) Spiced Butternut Squash Soup	5.5
Breaded "Campbell's" Haggis Fritters, Redcurrant & Thyme Sauce	8
(gf) Beetroot Gravadlax, Prawns, Cucumber, Dill & Lime Dressing , Melba Toast	9
(v) (gf) Pear, Strathdon Blue Cheese, Bacon, Watercress, and Candied Walnut Salad, Aged Balsamic	8
(v) (gf) Baked Portobello Mushroom, Tomato Pesto, Herb Crumb, Feta & Pine Nut Salad	7.5

### Mains

(gf) Local Pheasant Breast, Chestnut Mushroom Sauce, Croquettes, Savoy Cabbage, Maple Carrots	22
(gf) Grilled Scabster Cod Fillet, Leek Crust, Green Beans, Crushed Potatoes, Chive Hollandaise	24
(gf) (v) Sweet Potato, Spinach & Bean Curry, Basmati Rice, Sesame Courgettes	17.5
(gf) Turkey Breast, Date & Thyme Stuffing, Vegetables, Roast Potatoes, Cranberry Sauce	20
(gf) Breaded Peterhead Plaice - Twice Cooked Chips - Fresh Pea Puree - Tartar Sauce	18
(gf) Angus Rib Eye Steak - Peppercorn Sauce- Stir Fry Greens - Hand Cut Chips	29
Sides ; New Potatoes, Twice Cooked Chips, Rocket & Parmesan Salad , Stir Fry Greens	4.5

### Desserts

Sticky Toffee Pudding , Butterscotch Sauce, Ginger Ice Cream	8
Our Own Christmas Pudding- Orange Marmalade Ice Cream	8.5
(gf) (v) Home Made Ice Creams and Sorbets	7
(gf) (v) Vanilla Panna Cotta, Mulled Blueberry Cassis Compot, Amaretti Biscuit Crumb	8
(v) Caramelised Lemon Tart , Mixed Berry Sorbet	8.5
(gf) (v) Mature Scottish Artisan Farmhouse Cheeses - Frozen Grapes - Chutney- Biscuits	11

Dessert Wine & Port Served by the Glass, Liqueurs and Malt Whisky List Available

Selection of Freshly Ground Azurro Coffees or Teas from 2.60

Mini Mincemeat Pie £.75p

Gaelic Coffee 6.5

Some Dishes Include Allergenic Ingredients. If you require Information Please Ask a Member of Staff.  
 (v) Vegetarian (gf) Gluten Free -Dishes are altered or changed to your needs - please advise when ordering  
 Vegetarian / Vegan Menu also Available