



Festive Set Dinner Menu 2021

Starters

- (v) (gf) Spiced Butternut Squash Soup
- (gf) Duck & Orange Terrine, Pear Chutney, Wholemeal Toast
Breaded "Campbell's" Haggis Fritters, Redcurrant & Thyme Sauce
- (gf) Beetroot Gravadlax, Prawns, Cucumber, Dill & Lime Dressing, Melba Toast
- (v) (gf) Pear, Strathdon Blue Cheese, Bacon, Watercress, and Candied Walnut Salad, Aged Balsamic

Main

- (gf) Grilled Scabster Cod Fillet, Leek Crust, Green Beans, Crushed Potatoes, Chive Hollandaise
- (gf) (v) Sweet Potato, Spinach & Bean Curry, Basmati Rice, Sesame Courgettes
- (gf) Turkey Breast, Date & Thyme Stuffing, Vegetables, Roast Potatoes, Cranberry Sauce
- (gf) Angus Blade of Beef – Peppercorn Sauce– Stir Fry Greens –Hand Cut Chips

Desserts

- Sticky Toffee Pudding , Butterscotch Sauce, Ginger Ice Cream
- Our Own Christmas Pudding– Orange Marmalade Ice Cream
- (gf) Vanilla Pannacotta, Mulled Blueberry Cassis Compot, Amaretti Biscuit Crumb
Caramelised Lemon Tart , Mixed Berry Sorbet

Selection of Freshly Ground Azurro Coffees or Teas with Mincemeat Pie 3.5

2 Courses £29 3 Courses £ 37.5

Some Dishes Include Allergenic Ingredients. If you require Information Please Ask a Member of Staff.

(v) Vegetarian (gf) Gluten Free -Dishes can be altered or changed to your needs – please advise when ordering

Vegetarian / Vegan Menu also Available