



Festive Set Lunch Menu 2024

Wednesday 4th December – Monday 30th December

Starters

- (v) (ng) Mild Curried Leek and Potato Soup
- (v*)(ng) Pear, *Smoked Bacon, Blue Cheese, Rocket, Candied Walnut Salad with Aged Balsamic
- (ng) Breaded "Campbell's" Haggis Fritters, Red Onion Redcurrant & Thyme Marmalade
- (ng) Smoked Mackerel, Avocado, Prawn and Smoked Salmon Tian, Dill Mayonnaise
- (v*) Baked Portobello Mushroom with a Creamy Garlic Duxelle & Herb Crust, *Chorizo Oil

Mains

- (ng) Pan Fried Sea Trout, Crushed Potatoes, Cumin Hollandaise, Broccoli, Cherry Tomatoes
- (ng) (*v) Green Vegetable & Garden Herb Risotto With Tempura Goats Cheese
- (ng) Turkey Breast, Oatmeal & Thyme Stuffing, Vegetables, Roast Potatoes, Cranberry Sauce
- (ng) Featherblade of Angus Beef, Chestnut Mushroom & Grain Mustard Sauce, Hand Cut Chips
- (ng) Breast of Chicken, Roast Butternut Squash, Black Pudding Fritters, Green Beans, Rosemary Jus

Desserts

- Sticky Toffee Pudding, Butterscotch Sauce, Cinnamon Ice Cream
- Our Own Christmas Pudding – Orange Marmalade Ice Cream
- Toffee and Banana Cheesecake with Meringue and Amaretti Crumb, Caramel Sauce
- Caramelised Lemon Tart, Mixed Berry Sorbet, Raspberry Sauce

Don't Fancy a Pudding then why not try one of our Cocktail instead?

Selection of Freshly Ground Coffees or Teas from £2.95

2 Courses £35 3 Courses £ 43

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

(v) Vegetarian (ng) Non Gluten Containing Ingredients

These Dishes can be altered or changed to your needs – please advise when ordering

Vegan Options also Available