



## Festive Set Lunch 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) Smoked Mackerel Pate, Smoked Salmon, Prawns, Cucumber, Dill & Lime Dressing, Melba Toast
- (v) (gf) Baked Portobello Mushroom, Tomato Pesto, Herb Crumb, Feta & Pine Nut Salad

### Mains

- (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) 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) (v) Vanilla Pannacotta, Mulled Blueberry Cassis Compot, Amaretti Biscuit Crumb
- Apple and Bramble Crumble , Vanilla Ice Cream

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

2 Courses £26

3 Courses £33

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