

# FESTIVE GROUP MENU 2022

£32.95pp – 3 COURSES

## STARTERS

### Belhaven Smokehouse smoked salmon

Arran oatcakes, caper berries and lemon crème fraîche (🌿 available)

*Allergens: dairy, fish, gluten, sulphites*

### Traditional award-winning haggis, neeps and tatties

with thyme jus (🌿 available)

*Allergen: gluten*

### Game terrine

with cranberry and apple chutney and toasted sourdough (🌿 available)

*Allergen: gluten*

**Scotts chunky vegetable soup of the day** with sourdough 🌿 (🌿 available)

*Allergen: gluten*

## MAINS

**Wild Scottish venison casserole** with creamy mash 🌿

### Traditional roast turkey

with roasted root vegetables, pork and sage stuffing, sprouts, roast potatoes, chipolatas and rich turkey gravy

*Allergens: gluten and dairy*

### Baked North Atlantic hake

with mash, crispy kale, spiced roasted cauliflower and dill butter sauce 🌿 (🌿 available)

*Allergens: fish and dairy*

### Sweet potato and chestnut vegan roast

with a cranberry glaze, roasted root veg, sprouts, roasted potatoes and onion gravy 🌿 🌿

*Allergen: tree nuts*

## DESSERTS

**Traditional Christmas pudding** with spiced brandy cream

*Allergens: gluten, dairy, egg, sulphites, may contain traces of nuts,*

**Sticky toffee pudding** with vanilla ice cream

*Allergens: gluten, eggs, dairy*

**Vegan Black Forest chocolate crèmeux** with candied hazelnuts 🌿 🌿

*Allergen: tree nuts*

**I.J. Mellis cheese board for one** with grapes, Arran oatcakes and cranberry and apple chutney + £5 supplement (🌿 available)

*Allergens: dairy and gluten*