

FESTIVE MENU

3 Courses Lunch £33* per person and Dinner £37* per person

STARTERS

Confit onion soup with roast Jerusalem artichoke, cep and thyme, with homemade bread 😯 (🎉 available)

Smoked pheasant, duck, leek and cranberry terrine, caramelised spiced pear and apple chutney, toasted sourdough, (🖔 available) (💃 available)

> Classic prawn cocktail with baby gem, piquant sauce, treacle brown bread and butter (*available) (*available)

Roasted and pickled cardamon spiced beetroot, caramelised red cabbage puree, whipped feta, balsamic star anise dressing V

Traditional roast turkey, glazed root vegetables, sage stuffing, Brussels sprouts, roast potatoes, chipolatas and rich turkey gravy (** available)

Shetland salmon, crushed olive oil black pepper potatoes, mustard roasted carrots and a walnut and lemon pesto 🔰 🕏

Glen Lyon venison casserole, duck fat roasted rosemary potatoes 🖇 🖔

Terrine of lentil with seasonal root vegetables, red onion gravy, Brussels sprouts and roast potatoes 💎 🎉

DESSERTS

Traditional Christmas pudding, spiced brandy anglaise

Chocolate brownie, candied cranberries, bitter chocolate sauce and caramel cream #

Howies banoffee pie with toasted almonds

Selection of I J Mellis farmhouse cheeses with fruit chutney, and Arran Oaties (∦available) (+2.95 supplement) Add a glass of Quinta do Noval LBV Port for 7.50

Festive Negroni with Edinburgh Mulled Gin Liqueur, Italian vermouth and Campari £9 Raspberry Royale - Prosecco with Edinburgh Gin Raspberry Liqueur £8.95 Festive Fizz (0%) - Rapscallion Soda with bitters £5.95

🔰 Non Gluten Containing Ingredients 🕟 Dairy Free 💆 Contains Nuts

Vegetarian Vegan

Food Allergies and Intolerances. Before ordering please speak to our staff about your requirements.