

SCOTTS

KITCHEN

FESTIVE MENU 2023

3 Courses Dinner £34.95 per person

STARTERS

Scotts chunky vegetable soup, served with fresh sourdough bread or Arran oatcakes 🌿 🌱

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

Traditional award winning haggis, neeps and tatties, served with thyme jus

Vegetarian haggis, neeps and tatties, served with chive cream sauce (V) 🌿

MAINS

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 🌿 🥜

Slowly braised casserole of the day, creamy mash 🌿 🌱 🌿

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 🌿

Selection of I J Mellis farmhouse cheeses with seasonal chutney, and Arran Oaties (🌿 available) (+2.95 supplement)

Add a glass of Quinta do Noval LBV Port for 7.50

🌿 Non Gluten Containing Ingredients 🌱 Dairy Free 🥜 Contains Nuts

(V) Vegetarian 🌿 Vegan

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