

starters

HOMEMADE RED LENTIL, ROASTED RED PEPPER AND BUTTERNUT SQUASH SOUP

Served with multi-seeded bloomer bread. (GFA, VE)

GOLDEN FRIED BRIE AND SERRANO HAM

Brie wrapped in Serrano ham, golden fried in breadcrumbs. Served with a red-onion and cranberry chutney. (VA)

SCOTTISH SMOKED SALMON AND PRAWN MARIE ROSE PARCEL

On crisp salad leaves with multi-seed bloomer bread. (GFA)

CHICKEN LIVER PARFAIT ON LIGHTLY TOASTED BRIOCHE

Served with an apricot and sweet rhubarb chutney. (GFA)

DUO OF HONEYDEW AND CANTALOUPE MELON

With a mango and raspberry sorbet. (GF, VE)

main course

TRADITIONAL HAND-CARVED ROAST TURKEY or HONEY GLAZED ROASTED GAMMON

Served with homemade chestnut and cranberry stuffing, pigs in blankets, crispy roast potatoes, glazed parsnips, Brussel sprouts, carrots, green beans and a deliciously rich gravy. (GFA)

POACHED FILLET OF SCOTTISH SALMON

With a dill and orange hollandaise sauce, roasted baby tomatoes, glazed parsnips, Brussel sprouts, carrots, green beans and golden fried potato croquettes. (GFA)

PERTSHIRE WILD VENISON, PANCETTA AND CHESTNUT PIE

Local hand-diced venison, pancetta and chestnuts in a rich red wine gravy, encased in puff pastry and served with sauteed sweet pickled red cabbage, crispy roast potatoes, Brussel sprouts, carrots and parsnips.

BAKED PORTOBELLO MUSHROOMS

Filled with a roasted aubergine caviar and served with a selection of seasonal vegetables and baby roasted potatoes. (VE)

80Z RIB-EYE STEAK

Prime Scottish 8oz rib-eye steak served with a brandy and black pepper sauce, roast potatoes and a selection of seasonal vegetables. (GFA) + £6.00 supplement

desserts

TRADITIONAL CHRISTMAS PUDDING With brandy custard and vanilla ice-cream (GFA, V)

BAILEYS, ORANGE AND WHITE CHOCOLATE CHEESECAKE Served with fresh double cream (V)

HOMEMADE STICKY TOFFEE PUDDING With lashings of toffee sauce and vanilla ice-cream (GF, V)

WARM CHOCOLATE BROWNIE With a white chocolate sauce, vanilla ice-cream and strawberries (GF, V)

VEGAN CHOCOLATE AND SALTED CARAMEL CAKE Served with vegan vanilla ice-cream and fresh raspberries (VE)

CHEESE AND PORT A selection of cheese and cheese biscuits, chutney, celery and a shot of port (V) + £3.00

Two courses £22.95 | Three courses £28.95

GF: GLUTEN FREE GFA: ALSO AVAILABLE GLUTEN FREE. PLEASE LET US KNOW IF YOU WOULD LIKE THE GF / VA OPTION

V: SUITABLE FOR VEGETARIANS VE: SUITABLE FOR VEGANS VA: VEGAN OPTION AVAILABLE FULL ALLERGEN INFORMATION AVAILABLE