



FESTIVE MENU 2025



To Start

Potato and Leek Soup

with Truffle oil / Served with Crusty Bread - GF / V / VG / DF

Prosciutto Ham

Honey Dew Melon / Mixed Salad / Honey & Ginger Vinaigrette -
DF / GF

Chicken Liver Parfait

Toasted Brioche / Cream Cheese / Spiced Apple Chutney -
D / G (GF optional)

Beetroot Tartar

Avocado / Feta Cheese / Rocket Salad / Sesame / Balsamic
Vinaigrette - D / Se

To Follow

Traditional Roast Turkey

Duck Fat Roasted Potatoes / Honey Roasted Vegetables / Glazed
Sprouts / Cranberry & Chestnut Stuffing / Pigs 'n' Blankets /
Turkey Gravy
- D / A / G (GF Optional)

Scottish Braised Beef

Mashed Potato / Roasted Honey Parsnips & Carrots / Red Wine Jus G
/ D / A

Roast Pork Belly

Garlic Fondant Potato / Star Anise Carrots / X.O Brandy Sauce - A /
D

Seabass Fillet

Hot & Sour Sauce / Rice Noodles / Mixed Vegetables
GF / F / DF

Vegetable Lasagna

Parmesan / Salad / Basil & Cream Sauce
V / G / D (Vegan Available)

To Finish

Traditional Christmas Pudding

Brandy Anglaise / Tablet Ice Cream - D / E / A (Vegan Available)

Lemon cheesecake

Lemon cream Sauce / Lemon Sorbet - D / E

Fruit Salad

Crema de Leche / Vanilla Ice Cream - D

Cheese plate

Blue Murder / Clava Brie / Orkney Mature Cheddar / Spiced Pear Churney
/ Oat Cakes - D / E - £4.50 Supplement

LUNCH - £31.00PP

DINNER - £37.00PP

DIETARY REQUIREMENTS & ALLERGENS

A - ALCOHOL / D - DAIRY / E - EGGS / VG - VEGAN / V -
VEGETARIAN / F - FISH / GF - GLUTEN FREE / N - NUTS / SE - SESAME
PLEASE ADVISE YOUR SERVER OF ANY ALLERGY OR DIETARY
REQUIREMENTS

