



FESTIVE MENU 2026



To Start

Tomato Soup

Herb Oil / Breadsticks - GF (optional) / V / VG / DF

Smoked Caesar Salad

Cajun Chicken / Crutons / Poppadom Basket -
E/F/D/GF(optional)

Duck Liver Parfait

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

Cinnamon Roasted Pumpkin & Rocket Salad

Marinated Feta Cheese / Black Olive Tapenade / Balsamic Dressing
D (optional) V/VG

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

Crushed Garlic Herb Potato / Carmalised pearl onion / Brown butter
Crust / Green Beans / Red Wine Jus
G / D / A

Roasted Pork Belly

Asian Spice / Garlic Mash Potato / Carrots / Sesame Tenderstem
Broccoli / Pork Liver Jus - Se/D/G (optional)

Seabass Fillet

Gnocchi & Mixed Vegetables / Marinara Sauce / Clams and Shrimps
G / F / D / Cr

Mushroom Risotto

Italian Arborio / Vegan Cheese / White Truffle Oil / Wild Mushroom
/ Arugula Salad
Ve/VG

To Finish

Traditional Christmas Pudding

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

Passionfruit cheesecake

Passionfruit coulis / Passionfruit Ice Cream - D / E

Sticky Toffee Pudding

Vanilla Ice Cream / Butterscotch Sauce - D

Selection of Three Cheeses

Blue Murder / Clava Brie / Orkney Mature Cheddar / Spiced Pear Churney
/ Oat Cakes - D / E - £5.50 Supplement

LUNCH - £33.00PP

DINNER - £39.00PP

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

