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/ Caramelised 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 REQUIREMNTS