

CHRISTMAS DAY LUNCH

GLASS OF PROSECCO OR NOSECCO

STARTERS

BUTTERNUT SQUASH VELOUTE

toasted pumpkin seeds

HAM HOCK TERRINE

toasted sourdough, piccalilli

SMOKED SALMON MOUSSE

crème fraîche, lime, dill

DRAMBUIE PRAWN COCKTAIL

crusty brown bread & butter

BAKED CAMEMBERT

red onion and cranberry chutney, crusty bread

INTERMEDIATE COURSE

MULLED WINE SORBET

MAIN COURSE

TRADITIONAL ROAST TURKEY

with all the trimmings

ROAST FILLET OF HAKE

cheddar & herb crust, tomato fondue, roasted potatoes

THYME & ROSEMARY RUBBED RIB-EYE STEAK

with all the trimmings

ROOT VEGETABLE TARTE TATIN

with all the trimmings

DESSERTS

CHRISTMAS PUDDING

brandy custard

STICKY TOFFEE PUDDING

drambuie caramel sauce

SCOTTISH CHEESE BOARD

oat cakes, chutney

CHOCOLATE TORTE

maraschino cherry compote, vanilla ice cream

TEA OR COFFEE WITH MINCE PIES

gf./gluten-free | gfo./gluten-free option available | df./dairy-free | v./vegetarian | ve./vegan | veo./vegan option available

All prices quoted are in UK pounds (£). All our menus are samples only and subject to change. We recommend you discuss all dietary requirements with the restaurant before your visit. Written allergen information is available on request and we'll be happy to help. A discretionary 12.5% service charge is added to your bill. This goes directly to our team.