

FESTIVE PARTY MENU 2025

STARTERS

HONEY-ROASTED CARROT SOUP gfo dfo
rendall's crusty bread & orkney butter

CRISPY GRIMBISTER CHEESE gfo
apricot cream & salad

PRAWN COCKTAIL gfo dfo
prawns bound in marie-rose sauce, baguette toast, garnish

CHICKEN & RED ONION MARMALADE TERRINE gfo
chutney, salad & baguette toast

MAINS

ROAST TURKEY gfo dfo
roast potatoes, seasonal vegetables, chipolatas, gravy, stuffing & yorkshire pudding

ROAST GAMMON gfo dfo
roast potatoes, seasonal vegetables, gravy & yorkshire pudding

HERB-CRUSTED SALMON FILLET gfo
lemon butter sauce, potatoes & tenderstem broccoli

BATTERED LOCALLY SOURCED HADDOCK
chips, peas, tartar sauce & lemon

BUTTERNUT SQUASH & BEETROOT WELLINGTON
roast potatoes, seasonal vegetables & tomato sauce

LOCAL BEEF & GUINNESS PIE
chips & peas

DESSERTS

BLACK FOREST TRIFLE
cherries, chocolate cake, cherry jelly, cream & homemade custard

CHRISTMAS PUDDING
brandy sauce

ORKNEY FUDGE CHEESECAKE
vanilla ice cream

SELECTION OF SCOTTISH CHEESE gfo
chutney, local oatcakes & figs

ORKNEY ICE CREAM OR SORBETS gfo dfo
wafer & chantilly cream. please ask your server for today's selection

£38.50 per person

gf./gluten-free | gfo./gluten-free option available | df./dairy-free | dfo./dairy-free option available
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.