STARTERS

ROAST TOMATO & BASIL SOUP
A rich and velvety blend of sweet, roasted tomatoes and fragrant basil, served with a warm, freshly baked soda bread to soak up every drop.

CHICKEN LIVER PARFAIT
Smooth and indulgent chicken liver parfait, paired with crisp Scottish oatcakes and a tangy, homemade tomato chutney for the perfect balance of flavours.

CRAYFISH & AVOCADO SALAD
Delicate crayfish nestled alongside sliced avocado, dressed in a light citrus vinaigrette, and finished with microgreens for a refreshing start to your meal.

MAINS

TRADITIONAL CHRISTMAS TURKEY
Succulent, slow-roasted turkey served with a hearty homemade stuffing, crispy pigs in blankets, golden roast potatoes, and seasonal vegetables, all drizzled with a rich, indulgent gravy.

SALMON EN CROÛTE
Flaky, oven-baked salmon wrapped in buttery puff pastry, complemented by a velvety dill cream, seasonal vegetables, and crispy roast potatoes for a light yet satisfying option.

VEGAN WELLINGTON
A plant-based delight featuring savoury seasonal vegetables and mushrooms encased in golden puff pastry, served with roast potatoes, seasonal vegetables, and a rich vegan gravy.

BRAISED ANGUS RUMP STEAK
Tender Angus rump steak, slow braised to perfection, served with a rich red wine and thyme jus, accompanied by seasonal vegetables and crispy roast potatoes for a luxurious, comforting feast.

DESSERTS

STICKY TOFFEE PUDDING
Warm, spongy sticky toffee pudding drizzled with a luscious caramel sauce, paired with a scoop of velvety vanilla ice cream to complete your festive indulgence.

CHOCOLATE ORANGE CHEESECAKE
A decadent chocolate and orange cheesecake, finished with a spiced orange syrup for a zesty, festive twist on a classic dessert.

MULLED BERRY PAVLOVA
Crispy meringue nest topped with softly whipped Chantilly cream and a generous layer of mulled winter berries, bringing a touch of Christmas cheer in every bite.

Price 2 Course £37.50 and 3 Course £42.50