

Festive Menu

STARTER

HAGGIS TRIO

Sesame Breaded Haggis, Haggis in Puff, Haggis Filo, Neep Puree, Arran pepper cream Sauce (G)(D)

SCALLOPS

Hand-Dived Scottish King Scallops, Crisp Pancetta, Chorizo Aioli

VEGETABLE SOUP

Seasonal vegetable soup served with crusty bread (V)(G)*

MAIN

ABERDEEN BLACK ANGUS 28 DAY AGED BEEF

BALLOTINE OF ROAST TURKEY

CHICKEN SUPREME

***All above served with Rosemary & Thyme Goose fat potatoes, Apricot & Chestnut Stuffing, Haggis Chipolatas, Honey Glazed Parsnip & Carrot, Sprouts, Yorkshire Pudding, Cranberry Jus (G*)*

SMOKED HADDOCK

served with a sweet potato fritter, pickled red onion, pea veloute and a coral tuile

SEASONAL RISOTTO (V)

DESSERT

VANILLA PANNA COTTA (D)

Served with a berry coulis and fresh berries

CLASSIC CHRISTMAS PUDDING (D)(G)

Rich and fruity Christmas Pudding served with brandy sauce and creme anglaise

MINI MERINGUE (D)

with honeycomb, caramel sauce & chantilly cream

*Festive menu must be pre-ordered 24 hours ahead of reservation
£44.95pp with a 10% discretionary service charge added to all tables*

*We cannot guarantee every product is completely allergen-free as they are used on site. Please inform your server of any allergies
(V) suitable for vegetarians (G) contains gluten (N) contains nuts (D) contains dairy (*) can be made free from*