

Christmas

MENU

STARTERS

TRIO OF HAGGIS

HAGGIS PANKO, HAGGIS SAUSAGE ROLL, NEEP PUREE, WHISKEY CREAM

ROAST CARROT & PARSNIP SOUP

CARROT & PARSNIP SOUP, DILL OIL, CRISPY PARSNIPS, TOASTED SOURDOUGH BREAD, SALTED BUTTER.

SCALLOPS

HAND DIVED, SCOTTISH KING SCALOPS, CRISPY ONIONS, PROSCIUTTO CRUMB, BEARNAISE SAUCE

MAIN COURSE

ABERDEEN BLACK ANGUS 28 DAY AGED RIB ROAST*
BALLOTINE OF ROAST TURKEY, STUFFING & BACON*
ROASTED CHICKEN SUPREME*

*ALL ABOVE SERVED WITH GARLIC & ROSEMARY ROAST POTATOES, CHESTNUT & CRANBERRY STUFFING, PIGS IN BLANKETS, ROASTED SEASONAL VEGETABLES, YORKSHIRE PUDDING, RED WINE JUS.

ROASTED BUTTERNUT SQUASH & MUSHROOM WELLINGTON,
SERVED WITH GARLIC & ROSEMARY ROAST POTATOES, ROASTED SEASONAL VEGETABLES, SAGE & ONION STUFFING, YORKSHIRE PUDDING, ROSEMARY & THYME RED WINE GRAVY.

BAKED SEABASS,

ROAST CARROT & THYME PUREE, TENDERSTEM BROCCOLI, DILL OIL, GARLIC PARMENTIER POTATOES

DESSERT

STRAWBERRY MERINGUES

WHITE CHOCOLATE, STRAWBERRY SAUCE, BASIL.

CLASSIC CHRISTMAS PUDDING

SERVED WITH BAILEYS CRÈME ANGLAISE AND BERRY COMPOTE

WHISKY & CINNAMON CRÈME BRULEE

VANILLA SHORTBREAD, FRESH BERRIES.

£44.95PP 28/11/25 -24/12/25