



BOOK NOW FOR CHRISTMAS

SERVED FRI 29TH NOV - TUE 24TH DEC 2024
2 COURSE £25.95 | 3 COURSE £30.95
A pre-order is required.

STARTERS

CHICKEN LIVER & REDCURRANT PATE

balsamic glaze and arran oatcakes

TALISKER CURED SALMON

orange coulis, salt and dill crostini

SPICED BUTTERNUT SQUASH & LENTIL SOUP

sourdough bread

MAINS

TRADITIONAL ROAST TURKEY

sage & onion stuffing, chipolatas, roast potatoes, root vegetables
& rich red wine gravy

PAN FRIED SEA BREAM FILLET

with sauté potatoes, tender stem broccoli, sauce vierge

NAVARIN OF LAMB

slow cooked diced lamb in a rustic vegetable, potato & tomato sauce

WILD MUSHROOM TART

served with braised savoy cabbage pickled walnuts & mustard mash

DESSERT

TRADITIONAL CHRISTMAS PUDDING

with brandy sauce

PANETTONE BREAD & BUTTER PUDDING

with vanilla custard

WHITE CHOCOLATE & RASPBERRY PANNA COTTA

served with raspberries

£10 pp deposit & pre-order required

