

Christmas Lunch Menu

STARTERS

Chicken Liver & Brandy Pâté

Smooth chicken liver pâté infused with brandy, served with red onion marmalade, oatcakes and toasted brioche.

Lentil & Ham Hough Soup

A traditional Scottish soup of slow-cooked ham hough, lentils and root vegetables, served with warm crusty bread.

Haggis Bon Bons

Crispy haggis bon bons served with a creamy whisky peppercorn sauce.

Chicken Wings

Sticky chilli and sesame glazed chicken wings, finished with toasted sesame seeds and spring onion.

MAINS

Christmas Mac & Cheese

Creamy vintage cheddar macaroni topped with chopped pigs in blankets, sage stuffing and a golden cheese crumb.

Honey-Roasted Butternut Squash & Vegetable Haggis Pithivier (V)

Flaky puff pastry filled with honey-roasted butternut squash and vegetable haggis, served with seasonal vegetables and vegetarian gravy.

Traditional Roast Turkey

Roast turkey served with duck fat fondant potatoes, pigs in blankets, sage and onion stuffing, roasted root vegetables and rich turkey gravy.

Christmas Wagyu Burger

A premium Wagyu beef burger topped with festive stuffing and pigs in blankets, finished with redcurrant jus and served with house fries.

DESSERTS

Scottish Cheese Selection

A selection of Scottish cheeses served with quince paste, oatcakes and chutney.

Chocolate Tart

Rich dark chocolate tart served with refreshing orange sorbet.

Sticky Toffee Christmas Pudding

Warm Christmas pudding with sticky toffee sauce and vanilla ice cream.

