

Christmas Menu

STARTERS

Crayfish & Prawn Cocktail

Atlantic prawns and crayfish tails in a classic Marie Rose sauce with crisp baby gem lettuce, cucumber and buttered brown bread.

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.

Crispy Mozzarella

Golden breaded mozzarella served with festive Christmas chutney.

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.

Salmon en Croûte

Scottish salmon wrapped in crisp filo pastry, served with potato terrine and sriracha hollandaise.

Beef Bourguignon

Slow-braised beef in a rich red wine sauce with smoked bacon, mushrooms and shallots, served with parsley mash and roasted root vegetables.

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.

Vanilla Crème Brûlée

Classic vanilla crème brûlée served with buttery shortbread.

Chocolate Fudge Profiteroles

Light profiteroles filled with pistachio cream and finished with warm chocolate fudge sauce.

Baileys Frozen Cream

Baileys frozen cream topped with caramelised salted almonds.



LUNCH

2 Courses £17.95

3 Courses £21.95

DINNER

2 Courses £21.95

3 Courses £25.95

