

2023 CHRISTMAS MENU 3 COURSES £39.95

Homemade Celeriac and Parsnip Soup served with a wedge of fresh bread and butter. **GF**

Smoked duck breast resting on a manchego cheese salad GF

Pan Fried Trout with a spinach & tomato salad and a lemon dill Vinaigrette. GF

Roast Turkey served with roast potatoes, pigs in blankets, roasted seasonal veg, homemade stuffing and gravy. GF

Homemade Vegetarian Lentil pie topped with creamy mash and served with seasonal veg. GF

Fillet of Salmon served with crushed baby potatoes, seasonal vegetables and a spinach & basil pesto . GF

Selection of fine Scottish Cheeses with oatcakes .GF

Warm Christmas Pudding with a Brandy cream.

Rich Caramel cheesecake with a scoop of homemade vanilla ice cream.

IF ANYONE IN YOUR PARTY HAS ANY ALLERGIES, INCLUDING GLUTEN FREE, PLEASE MAKE US AWARE AS SOME DISHES MAY NEED TO BE AMENDED. PRE-ORDERS ARE REQUIRED FOR TABLES OF 8 OR MORE.