**Festive Menu**

**GAME TERINE £7.50**

Local Mixed Game, Bacon, Toffee Apple Puree, Date & Sultana Chutney, Toasted Sweet Brioche, Garden Leaves

**RISOTTO £7.50**

Risotto Cake, Smoked Applewood, Classic Ratatouille, Parmesan Tuilé

**SALMON £8.50**

Trio of Salmon (Hot Smoked, Gravadlax, Citrus Cured & Cold Smoked), Tartare Sauce, Popcorn, Pickled Veg

**SOUP OF THE DAY £5.00**

**BLAGGIS £7.50**

Croquette of Stornoway Black Pudding & Sheridan’s Haggis, Apple, Fennel & Orange Salad, Arran Mustard Dressing

**FISHCAKE £7.00**

Smoked Haddock & Lime, White Cabbage, Pancetta, Parsley Sauce



**TURKEY £16.50**

Roast Crown of Turkey with all the Festive Trimmings, Chateau Potatoes, Skirlie, Honey Roasted Roots,

Pigs in Blankets, Turkey Gravy, House Cranberry Sauce

**BEEF £16.50**

Pot Braised Daube of Aberdeen Angus Beef, Dauphinoise Potato, Red Cabbage, Glazed Roots, Cabernet Sauvignon Jus

**DUCK BREAST £18.00**

Pan-Roasted Gressingham Breast, Creamed Vanilla Mash, Onion Soubise, Black Pudding, Blackcurrant Jus

(£3 supplement on set menu)

**PITHIVIER £15.50**

Aubergine, Mushrooms, Spinach & Buffalo Mozzarella in Puff Pastry, Mushy Peas, Sautéed Greens, Tomato & Shallot Dressing

**NORTH SEA HAKE £17.50**

Fillet, Parmesan Herb Crust, Whole Tail Scampi, Buttered Potato Fondant, Caraway Savoy Cabbage & Bacon, Langoustine Sambal

**LOCAL VENISON £18.00**

Pan Roasted Loin, Gratin Potato, Chorizo & Lentil Ragout, Fried Bon Bon, Root Puree, Redcurrant Sauce

(£3 supplement on set menu)

**CHICKEN £16.50**

Butter Roasted Breast, Risotto Cake, Woodland Mushrooms, Skirlie, Chipolata, Café Au Lait

2 COURSES: £25.00 3 COURSES: £30.00



**Festive Sweets**

**CHRISTMAS PUDDING £7.50**

Warm Fruit Cake, Brandy Custard, Brandy Snap Basket, Tablet Ice Cream

**CHEESECAKE £7.50**

Malteser Cheesecake, Meringue, Honeycomb Ice Cream

**STICKY TOFFEE PUDDING £7.50**

Warm Date Sponge, Rich Toffee Sauce, Vanilla Ice Cream

**LEMON POSSET £7.50**

Orange Tuille, Burnt Orange Caramel, Chefs Sorbet

**CREME BRULEE £7.50**

Vanilla & White Chocolate, Nutella Rice Krispie, Mango & Passionfruit Sorbet

**Cheese £8.50**

Selection of Local & Continental Cheeses, Jelly, Chutney, Digestives, Oatcakes, Grapes, Celery

(£2 supplement on set menu)

**Chefs Ice Creams & Sorbets £5.50**

Selection of Home Made Ice Creams & Sorbets (3 Scoops)

**APPLE CRUMBLE £7.50**

Stewed Vanilla & Cinnamon Apples, Shortbread Crumb, Vanilla Ice Cream



2 COURSES: £25.00 3 COURSES: £30.00

Tea, Coffee and Mince Pie or Tablet £3.50



**Dessert Wine 125ml £7.00**

**La Perle D ’Arche Sauternes**