

Festive Menu

CATTLE & CREEL

2 COURSES £27.95

3 COURSES £32.95

STARTER

Cullen Skink

Bread & Butter

Prawn Cocktail (GF)

Marie-Rose Sauce, Gem Lettuce, Lemon

Haggis Croquettes

Roasted Garlic Mayo, Salad

Butternut Squash & Sage Arancini (V)

Triple Herb Aioli, Mixed Greens

MAINS

Roast Turkey Breast

Leek & Sage Stuffing, Pigs in Blankets, Roasted Potatoes, Seasonal Vegetables, & Gravy

Pan Seared Loch Fyne Salmon (GF)

Seasonal Vegetables, Lobster Sauce, & Risotto

Wild Mushroom Risotto (V)

Wild Mushrooms, Truffle Oil, Pecorino

Flat Iron Steak (GF)

Wild Mushroom Butter, Confit-Tomatoes, Roasted Potatoes, & Peppercorn Sauce. Served Pink

DESSERT

Classic Christmas Pudding

Rum & Brandy Sauce, Whipped Cream

Spiced Apple Cheesecake

Sablee Biscuit, Cinnamon Cheesecake Mousse, Caramelized Apples

Belgian Chocolate & Raspberry Tort (Ve)

Chocolate & Hazelnut Sauce.

Scottish Cheese Plate (GF). Supp £3

Three Scottish Cheeses, Oatcakes, Cranberry Chutney, Apple Slices, Celery.