

FESTIVE MENU

STARTERS

Butternut Squash, Carrot and Sweet Potato Soup (v)

Warm bread and butter

Chicken Liver Pate

Onion relish and oatcakes

Prawn Cocktail

Atlantic Prawns, marie rose sauce, mixed lettuce leaves, granary bread

Portobello Stuffed Mushroom (v)

Stuffed with goat's cheese, caramelised onions, walnut crust

MAINS

Traditional Roast Turkey

pigs in blankets, pork and herb stuffing, mashed potato, roast potatoes, carrots, Brussel sprouts

Sea Bass

Pan fried fillet of Seabass, lemon and caper drizzle, baby new potatoes

Shin of Braised Beef

Creamy mash, red wine jus, caramelised shallots, seasonal veg

Roast Vegetable Tart (v)

Roast potatoes, creamy mash, carrots, Brussel sprouts, vegetable gravy

DESSERTS

Traditional Christmas Pudding

Warm with custard

White Chocolate & raspberry cheesecake

ice-cream

Cheese and Biscuits

Scottish Cheddar, Brie and Strathdon Blue, mini oatcakes and onion relish

Tea or coffee with Scottish tablet

Lunch £19.95

Dinner £25.95

CHRISTMAS DAY

STARTERS

Carrot, Butternut Squash and Sweet Potato Soup (v)

Warm bread and butter

Ham Hough & Stornoway Black Pudding Terrine

Onion relish and oatcakes

Prawn, Beetroot Smoked Salmon & Cream Cheese

Mixed lettuce leaves, granary bread

Portobello Stuffed Mushroom (v)

Stuffed with goat's cheese, caramelised onions, walnut crust

MAINS

Traditional Roast Turkey

pigs in blankets, pork and herb stuffing, mashed potato, roast potatoes,
seasonal veg

Pan Seared Salmon

Cranberry and parsley nut crust, baby potatoes, Hollandaise

Beef Wellington

Roast potatoes, seasonal veg

Roast Vegetable Tart (v)

Roast potatoes, seasonal veg, vegetable gravy

DESSERTS

Traditional Christmas Pudding

Warm with custard

White Chocolate & Raspberry Cheesecake

ice-cream

Cheese and Biscuits

Scottish Cheddar, Brie and Strathdon Blue, mini oatcakes and onion relish

Tea or coffee with Scottish tablet

Adult £59.95 per person Children (under 12) £29.95 per person

2 Sittings available: 12.30 - 15.00 / 15.30 – 18.00

HOGMANAY MENU

Prosecco on Arrival

STARTERS

Cock-A-Leekie Soup

Warm bread and butter

Trio of Salmon

Hot smoked, blueberry & gin cured, cold smoked
Orkney Salmon

Goat's Cheese Tartlet (V)

Caramelised red onion jam

Haggis & Clapshot Parcel

Whisky sauce, dressed mixed leaves

MAINS

Roast Fillet Of Aberdeen Angus

Caramelised shallots and mushrooms, potato
galette, port sauce

Roast Supreme Of Ayrshire Chicken

Creamy mash, haggis, fine beans, whisky and pink
peppercorn sauce

Pan Fried Halibut

Truffled potatoes, samphire and champagne
veloute

Artichoke, Leek & Mushroom Pie (V)

Served with mash, fine beans and carrot batons

DESSERTS

White chocolate & raspberry cheesecake

Ice cream

Pot au Chocolat

Rich, indulgent, dark chocolate

Cheese and Biscuits

Scottish Cheddar, Brie and Strathdon Blue, mini
oatcakes and onion relish

Tea and coffee with Scottish tablet

Liqueur

£49.95 per person

Hogmanay Celebrations

Welcome in the New Year with our
annual Hogmanay celebration. Join us
for an evening of great drinks, ceilidh
dancing, live music and DJs until the
wee hours.

£10 per person