starters

HOMEMADE RED LENTIL, ROASTED RED PEPPER AND BUTTERNUT SQUASH SOUP
Served with multi-seeded bloomer bread. (GFA, VE)

HOT SMOKED SALMON PATE
With a red-onion and beetroot chutney, wee salad and local rustic oatcakes. (GFA)

CRISPY PANKO COATED BREADED SCOTTISH BRIE
Served with a wee salad garnish and a cranberry and red-onion dip. (V)

HAM HOCK, HONEY GLAZED CARROT AND MUSTARD TERRINE
Served with toasted brioche bread, a wee salad garnish and a sticky fig relish. (GFA)

GARLIC MUSHROOM AND TARRAGON VOL-AU-VENT
With crisp salad leaves and a mango vinaigrette. (GFA, VE)

main course

TRADITIONAL HAND-CARVED ROAST TURKEY
Served with homemade chestnut and cranberry stuffing, pigs in blankets,
crispy roast potatoes, glazed parsnips, Brussel sprouts, carrots, and a deliciously rich gravy. (GFA)

GRILLED FILLET OF SCOTTISH SALMON
With a white wine, garlic and parsley cream sauce, piped mashed potatoes, wilted spinach and roasted cherry-vine tomatoes. (GF)

PERTHSHIRE WILD VENISON, PANCETTA AND CHESTNUT PIE
Local hand-diced venison, pancetta and chestnuts in a rich red-wine gravy, encased in puff pastry
and served with crispy roast potatoes, Brussel sprouts, carrots and parsnips.

GRILLED VEGETABLE AND SUNDRIED TOMATO TART
A vegan and gluten free pastry tart filled with a grilled vegetable sauce and topped with sundried tomatoes, aubergine and a pumpkin seed crumb. Served with seasonal vegetables, roast potatoes and a garlic and watercress vegan cream sauce. (GF, VE)

8oz SCOTTISH SIRLOIN STEAK
Prime Scottish 8oz sirloin steak served with a brandy and peppercorn sauce,
roast potatoes and a selection of seasonal vegetables. (GFA) + £6.00 supplement

desserts

TRADITIONAL CHRISTMAS PUDDING With a rich Devon custard. (GFA, V)

SEASONAL CHEESECAKE OF THE DAY Served with fresh double cream. (V)

HOMEMADE STICKY TOFFEE PUDDING With lashings of toffee sauce and vanilla ice-cream. (GF, V)

CHOCOLATE TRUFFLE BROWNIE TORTE With vanilla ice-cream and black forest fruit compot. (GF, VEA)

WHITE CHOCOLATE AND RASPBERRY ROULADE Rolled meringue filled with cream,
raspberry sauce and white chocolate. Served with vanilla ice-cream and fresh raspberries (GF, V)

CHEESE AND PORT A selection of cheese and biscuits, chutney, celery and a shot of port (V) + £4.00 supplement

Two courses £24.95 | Three courses £29.95

V

GF: GLUTEN FREE GFA: ALSO AVAILABLE GLUTEN FREE. PLEASE LET US KNOW IF YOU WOULD LIKE THE GFA / VA / VEA OPTION
V: SUITABLE FOR VEGETARIANS VE: SUITABLE FOR VEGANS VA: VEGETARIAN OPTION AVAILABLE VEA: VEGAN OPTION AVAILABLE