# starters

#### HOMEMADE LENTIL, BUTTERNUT SQUASH AND ROASTED RED PEPPER SOUP

with multi-seeded bloomer bread ( GFA, VE )

#### **GOATS CHEESE WITH CARAMELISED RED-ONION AND CRANBERRY TART**

with a wee salad garnish ( GF, V )

#### SCOTTISH OAK-SMOKED SALMON AND NORTH ATLANTIC PRAWN MARIE-ROSE PARCEL

on crisp salad leaves with multi-seeded bloomer bread (GFA, V)

#### DUCK, CHICKEN LIVER AND ORANGE TERRINE TOPPED WITH CRISPY SMOKED PANCETTA

served with toast, a wee salad and homemade chutney ( GFA )

#### MAPLE GLAZED ROAST CHESTNUT AND CRANBERRY BON BONS

made with oats, lentils, aubergines and mushrooms and served on a wee bed of crisp salad leaves ( GF, VE )

# main courses

## TRADITIONAL HAND-CARVED ROAST TURKEY

with homemade chestnut and cranberry stuffing, pigs in blankets, crispy roast potatoes, glazed parsnips, Brussel sprouts, carrots, green beans and a delicious, rich gravy (GFA)

## **GRILLED FILLET OF SCOTTISH SALMON**

served with a creamy, white wine, sundried tomato and garlic sauce, asparagus tips, parmentier potatoes, glazed parsnips, Brussel sprouts and carrots ( GF )

#### PERTHSHIRE VENISON, ROAST ROOT VEGETABLE AND CHESTNUT PIE

served with crispy roast potatoes, glazed parsnips. Brussel sprouts, carrots and green beans.

# FESTIVE MIXED NUT, BUTTERNUT SQUASH AND WINTER VEGETABLE ROAST

drizzled with a caramelised red onion and beetroot jus and served with crispy roast potatoes, glazed parsnips. Brussel sprouts, carrots and green beans (GF, VE)

## **80Z RIB-EYE STEAK**

Prime 8oz rib-eye steak served with parmentier potatoes or hand-cut chips, roast cherry-vine tomatoes, onion ring, seasonal vegetables and a homemade peppercorn sauce (GFA) + £5.00 supplement

# desserts

 $\label{eq:stard} {\bf TRADITIONAL CHRISTMAS PUDDING} \mbox{ with brandy custard and vanilla ice-cream (GFA, V) } \\ {\bf BAILEYS, ORANGE AND WHITE CHOCOLATE CHEESECAKE with fresh double cream (V) } \\$ 

HOMEMADE STICKY TOFFEE PUDDING with lashings of toffee sauce and vanilla ice-cream (V)

 $\label{eq:Warm chocolate BROWNIE} with a Black Forest fruit compot and topped with vanilla ice-cream ( \ GF. \ V )$ 

WINTER FRUIT PUDDING with vegan vanilla ice-cream and dusted with a sweet pistachio crumble (GF, VE)

# A TRIO OF SCOTTISH CHEESE WITH A SHOT OF PORT

comes with a selection of crackers, cheese biscuits, chutney and celery ( V ) + £3.00 supplement

GF : GLUTEN FREE GFA : ALSO AVAILABLE GLUTEN FREE. PLEASE LET US KNOW IF YOU WOULD LIKE THE GF OPTION V : SUITABLE FOR VEGETARIANS VE : SUITABLE FOR VEGANS FULL ALLERGEN INFORMATION AVAILABLE