
Festive Lunch 2019

Two Course Menu £25

TO START

POTTED HAM HOCK
Pistachio, Golden Sultana

HONEY ROAST PARSNIP & APPLE SOUP
Anster Cheese Toast

SMOKED BELHAVEN SALMON
Crumpets, Wasabi Mayonnaise

TO FOLLOW

FREE RANGE SCOTTISH TURKEY
Traditional Trimmings

WHISKY BRAISED FLAT IRON BEEF
Truffle Mash Potato, Cranberry Jus

WOODLAND MUSHROOM GRATIN
Rolled Scots Oat Crumble

TO FINISH

DARK CHOCOLATE DELICE
Sour Cherry

STEAMED DUNDEE MARMALADE PUDDING
Vanilla Custard

PORTED BLUE MURDER CHEESE
Pecan, Honey

Add a third course for £5



Festive Dinner 2019

Three Course Menu £35

TO START

POTTED HAM HOCK
Pistachio, Golden Sultana

HONEY ROAST PARSNIP & APPLE SOUP
Anster Cheese Toast

SMOKED BELHAVEN SALMON
Crumpets, Wasabi Mayonnaise

MIXED BEETS
Pickled & Cured, Creamed Shallot Confit, Lemon Dressing

TO FOLLOW

FREE RANGE SCOTTISH TURKEY
Traditional Trimmings

WHISKY BRAISED FLAT IRON BEEF
Truffle Mash Potato, Cranberry Jus

SALT COD
Shellfish Broth, Celery, Dill

WOODLAND MUSHROOM GRATIN
Rolled Scots Oat Crumble

TO FINISH

DARK CHOCOLATE DELICE
Sour Cherry, Kirsch

STEAMED DUNDEE MARMALADE PUDDING
Brandy Sauce

ETON MESS
Mulled Berries, Crowdie Cream

PORTED BLUE MURDER CHEESE
Pecan, Honey



Boxing Day 2019

Carvery Menu £42.50 | Children £13.00

FOR THE TABLE

POTTED HAM HOCK
Pistachio, Golden Sultana

SMOKED BELHAVEN SALMON
Wee Crumpets

MIXED BEETS
Pickled & Cured, Creamed Shallot Confit, Lemon Dressing

SHARING BREADS
And Dips

FROM THE CARVERY

WHISKY AND COCA COLA GLAZED GAMMON JOINT

or

CAULIFLOWER STEAK
Dhukka Crumb, Whipped Goats Cheese, Shallot Confit

Roast Potatoes, Wilted Greens,
Honey Mustard Glazed Carrots

Skirlie, Apple Sauce & Cider Gravy

DESSERT TABLE

CHEESECAKE
Chocolate, Orange

MIXED ICE CREAMS

FRUIT SALAD

SCOTTISH CHEESE BOARD

COFFEE or TEA
Petit fours

