

Festive Lunch

Two Course £34.95 | Three Course £39.95

- TO START -

Curried Parsnip and Apple Soup Parsnip Crisps (v) (gf) (df)

Traditional Smoked Salmon Shallot, Capers, Charred Lemon, Crème Fraiche, Homemade Bread (gf)

Grilled Goats' Cheese Aubergine Fritter, Black Olive Tapenade, Roquette Salad (v)

- TO FOLLOW -

Poached and Roasted Turkey Roulade Sage and Onion Stuffing, Glazed Root Vegetables, Roast Potatoes, Chipolatas, Trimmings (df)

Plum Tomato and Red Onion Tarte Tatin Grilled Halloumi, Balsamic Glaze, Mesclun Leaf Salad (x) (vg/df on request)

Pan Fried Fillet of Seabass Salmon & Dill Ravioli, Orzo Pasta flavoured with Gremolata, Saffron Vinaigrette

Slowed Braised Featherblade of Scotch Beef Pancetta Mash, Baby Onion and Mushroom Red Wine Jus (gf) (df)

- TO FINISH -

Warm Christmas Pudding Brandy Butter, Vanilla Custard, Mince Pie Ice Cream (v)

Cranachan Cheesecake Whisky Ice Cream, Crispy Tuile (v)

Scottish Cheeses Arran Oatcakes, Quince, Chutney, Grapes, Celery (v) (gf)

- THEN -

French macarons (v)

Tea or Coffee

Key

gf – Gluten Free v - Vegetarian vg – Vegan

All allergen information available on request. Many of our dishes can be made to cater for specific dietary requirements.