

FESTIVE DINING

SUNDAY TO WEDNESDAY

2 courses £29 per person

3 courses £35 per person

THURSDAY TO SATURDAY

2 courses £35 per person

3 courses £45 per person

STARTERS

Spiced Fragrant Parsnip Soup ^(vg)
Cranberry & Pumpkin Seed, Sage Oil, Sourdough

Smoked Haddock & Spring Onion Fishcake
Dill Crème Fraiche, Salad Leaves

Chicken Liver Parfait
Cinnamon & Apple Compote, Frisée, Toast



MAINS

Sage Roasted Turkey Breast
*Glazed Pigs In Blankets, Roast Potatoes, Brussel Sprouts,
Herb Roasted Parsnips & Carrots, Turkey Jus*

Agave & Thyme Roasted Squash ^(vg)
Herbed Cous Cous, Pomegranate, Fresh Herbs

Scottish Pan Roasted Salmon
Roasted Ratte Potatoes, Sautéed Kale, Béarnaise



DESSERTS

Dark Chocolate Truffle Tart ^(vg)
Spiced Berry Compote

Glazed Banana Toffee Pudding
Butter Scotch Sauce, Topsy Cream

Selection Of Scottish Cheese
Oaties, Chutney