

FESTIVE LUNCH MENU
3 COURSES - £24.99

Pheasant cock a leekie terrine / prune purée / mixed leaves / crispbread.

Smoked haddock and parmesan tartlet / ruby chard / sauce gribiche.

Chicken liver pate / grape & apple chutney / reduced balsamic dressing / Scottish oatcakes.

Provençal vegetable and goats cheese terrine / rocket pesto / air dried tomatoes.

Winter vegetable broth.

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Shin of beef / parsnip puree / baby carrots / dauphinoise potatoes / red wine jus.

Roast turkey / pan gravy / all the festive trimmings.

Pan fried Scottish salmon / pancetta crushed potatoes / curly kale / saffron butter cream.

Beetroot arancini / braised red cabbage / sweet pickled baby beetroot / horseradish and chive dressing.

Pan roasted chicken breast / celeriac mash / roasted baby carrots / Savoy cabbage /
grain mustard cream.

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Christmas pudding / brandy sauce.

Spiced orange cheesecake / orange marmalade / orange gel.

Triple chocolate mousse / mixed berry compote / sweet cranberry sauce.

Coconut & lime mousse / berry sorbet / chilli and lime syrup.

Tiramisu / chocolate glaze / cream Chantilly.

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Tea or Coffee and Christmas pie