



FESTIVE MENU

Festive Soup of the Day

Sour bread, herb butter

Prawn Cocktail

North Atlantic prawns, crisp lettuce, Marie Rose sauce

Chicken Liver Pâté

Smooth pâté, Highlands oatcakes, spiced winter chutney

Roasted Butternut Squash & Goats Cheese Tart

mixed leaf salad

Roast Breast of Turkey

Sage onion stuffing, roast potatoes, kilted sausage, seasonal vegetable, rich pan gravy

Oven Baked Sea Trout

Lemon butter sauce, seasonal greens, crushed parsley potatoes

Wild Mushroom & Chestnut Pie

Flaky pastry, wild mushrooms, chestnuts, rich vegetable gravy, buttered greens, roasted root vegetables

Slow Cooked Beef

Kilted sausage, stuffing balls, roast potatoes, seasonal vegetables, red wine jus

Traditional Christmas Pudding

Rich dark fruit pudding, brandy sauce, clotted cream

Winter Berry Pavlova

Crisp meringue, chantilly cream, winter berries

Festive cheese board

Selection of Scottish cheeses, apple, fig chutney, savoury biscuits