



# Festive Menu



Tuesday to Thursday  
Friday to Sunday

2 courses £21.95 | 3 courses £26.95  
2 courses £23.95 | 3 courses £28.95

## STARTERS

Butternut squash soup with toasted pumpkin seeds served with petit pain (V) (GF\*)

Mini crab cakes served with rocket salad and tartare sauce

Pan fried king prawns served in creamy lemon garlic and white wine sauce and toasted sourdough

Panko coated crispy brie served with cranberry dip, mixed salad leaves and balsamic glaze (V)

Stuffed mushrooms with goats cheese, served with pesto dressing (V) (GF)

Crispy haggis bon bons with a dash of mash and peppercorn sauce

## SIDES

Chips £3.50 (VE/GF)

Sweet potato fries (VE/GF) £3.95

Onion rings £3.20 (V)

Mini mac and cheese (V) £4.95

Pigs and blankets £4.50  
(served with gravy)

## MAINS

Roast turkey breast served with roast vegetables, roast potatoes, pigs and blankets, cranberry sauce, Yorkshire pudding, stuffing and red wine jus

Spinach and ricotta tortellini coated in garlic lemon and sage butter white wine sauce with a hint of chilli topped with shaved parmesan (V)

Slow cooked Italian herb and maple glazed pork loin served with creamy mash potatoes, roast vegetables and red wine jus

Herb crusted Scottish salmon served with crushed new potatoes, grilled asparagus and basil hollandaise sauce

Aromatic red pepper based Thai chicken curry served with pilau rice and prawn crackers (mild spice) (GF)

8oz Sirloin steak and chips with grilled tomato, mushroom and peppercorn sauce (£4 supplement) (GF)

## DESSERTS

Traditional Christmas pudding served with brandy sauce

Apple and cinnamon crumble served with custard sauce

Sticky toffee pudding with scoop of vanilla ice cream

Homemade biscuit and dark chocolate tart with scoop of vanilla ice cream

Lemon posset with fresh berries (GF)

*Non-members service charge may apply*