



FESTIVE MENU

Carrot coriander and orange soup with warmed ciabatta (VG) (VE) (DF)

Chicken liver pâté with oatcakes and homemade ginger chutney

Mini breaded golden roasted camembert with cranberry puree (VG)

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Traditional stuffed roast turkey, chipolatas with cranberry jus served, thyme-roasted root vegetables and potatoes with Brussels sprouts (GF)

Pan-fried salmon fillet with baby potatoes, parsley hollandaise garnished with wilted spinach (VG)

Garden pea & fresh mint risotto with basil oil and pea shoots (VG) (VE) (DF)

Steamed fresh Italian gnocchi, wild mushrooms, spinach, flamed rosemary & parmesan (VG)

28 day aged Sirloin steak (240g) with sweet potato fries (GF)
grilled tomato, served with a Dalmore highland whisky sauce

Sirloin has £6.95pp supplement. When pre ordering please specify how you would like it cooked

36 day aged Porterhouse steak (460g) with sweet potato fries (GF)
grilled tomato, served with a Dalmore highland whisky sauce

Porterhouse has £11.95pp supplement. When pre ordering please specify how you would like it cooked

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Mini stollen with chocolate sauce (VG)

Vanilla Ice cream with winter red berries sauce (GF) (VG)

Lemon sorbet with passionfruit puree and sherbet dust (VE) (DF) (VG) (GF)

£19.95 PP - TWO COURSE
£24.95 PP - THREE COURSE



Steak have supplements
A discretionary 10% service charge is added
Which goes in full to the staff
All prices listed are based on pre ordering

- (GF) **Gluten Free**
- (DF) **Dairy Free**
- (VE) **Vegan**
- (VG) **Vegetarian**

