



## **FESTIVE MENU**

2 courses £29

Starters

3 courses £36

## Roast pumpkin soup,

crispy sage, sour cream & chestnuts

# Twice baked kintyre cheddar cheese souffle,

Champagne & chive cream, herb salad

#### Beef shin bon bon.

caramelised cauliflower, pickled red onions

## Hot smoked salmon & langoustine salad

leek & potato cake, apple cider mayonnaise

Mains

Slow cooked brisket beef, horseradish dauphinois, sautéed brussels sprouts, walnut & smoked pancetta

**Grilled seabass fillets**, smoked haddock, pea & potato gnocchi, lobster sauce

Roast cauliflower steak, aubergine pakora, baked rice, curry sauce, chilli pineapple relish

**Thyme & lemon roast turkey**, apricot, chorizo & pork stuffing, roasted root vegetables, buttered sprouts, roast tatties, turkey & white wine gravy

Desserts

Drouthy Cobbler marmalade pudding, Drambuie custard

Baked caramelised white chocolate cheesecake, dairy ice cream

Affogato, rich double espresso, vanilla pod ice cream, shortbread

Scottish Cheese Plate with house chutney & oatcakes

Coffee & mince pies included as part of the set menu.