



Larger Parties

SET MENU

..... 

STARTERS

HOISIN HONEY CHICKEN (GFO/DFO)

Battered chicken strips coated in a hoisin & honey sauce with toasted sesame seeds

SOUP OF THE DAY (V/VEO/DFO/GFO)

Chef's homemade soup of the day served with a warm bread roll & butter

BROCCOLI, LEEK & LEMON PATE (V/VEO/DFO/GFO)

A rich & flavourful pate of roasted broccoli, leeks & pickled lemon served with sourdough toast

BEETROOT CURED SALMON (GFO/DFO)

Beetroot, orange & dill cured Scottish salmon with a citrus & watercress salad & rye bread

MAINS

ROAST TURKEY DINNER (GFO/DFO)

Lemon & thyme roasted turkey served with rosemary roasted potatoes & all the trimmings

ATLANTIC HADDOCK (GFO/DFO)

Choice of breaded or battered Atlantic haddock served with homemade chips, peas & tartar sauce

FESTIVE BURGER

Breaded turkey escalope topped with smoked bacon, red onion marmalade & smoked applewood cheddar in a brioche bun with lettuce, tomato & mayonnaise served with skinny fries

JEWELLED NUT ROAST (GFO/DFO/V/VEO)

Butternut squash, carrot, sweet potato & cashew nuts topped with white onion marmalade, apricots & almonds served with seasonal vegetables & choice of chips or potatoes

DESSERT

STICKY TOFFEE PUDDING (V/GFO)

Topped with salted caramel sauce & served with vanilla ice cream

CHEESECAKE OF THE DAY (V)

Chef's homemade cheesecake served with vanilla ice cream

CHOCOLATE ORANGE TART (V/VEO/DFO/GFO)

chocolate brownie base topped with chocolate & orange mousse, orange sauce & chocolate crumbs

ICE CREAM OR SORBET

Choice of flavours: vanilla, cookies & cream, raspberry ripple, scottish tablet, raspberry sorbet or lemon sorbet

2 COURSES: £24.50PP - 3 COURSES: £30.50PP