

## Starters

*Homemade Soup Of The Day*  
*Crispy Petit Pan, Salted Butter*

*Breaded Brie*  
*Cranberry Chutney & House Leaves*

*Chilled Melon*  
*Raspberry Sorbet & Fruit Coulis*

*Chicken Tempura*  
*House Salad, Sweet Chilli Dipping Sauce*

*Prawn Cocktail*  
*Crispy Baby Gem & Marie Rose Sauce*

*Haggis, Neeps & Tattie Pie*  
*Cracked Peppercorn Sauce & House Leaves*

## Mains

*Braised Scottish Beef*  
*Roasted Potatoes, Buttered Seasonal Veg & Red Wine Gravy*

*Traditional Turkey*  
*All The Trimmings, Duck Fat Roasties & Pan Jus*

*Breast of Chicken Stuffed with Black Pudding*  
*Wrapped In Parma Ham, Whipped Potatoes, Buttered Veg & Cracked Pepper Sauce*

*Mac & Cheese*  
*Bacon, Leeks & Cheddar*

*Fillet of Haddock*  
*With House Tartar Sauce, Mushy Peas & Fries*  
*Battered or Breaded*

*Cauliflower & Cheese Tart*  
*With Roasted Vegetables & A Cheese Sauce*

## Desserts

*Warm Sticky Toffee Pudding*  
*With Warm Caramel Sauce & Tablet Ice Cream*

*Chocolate Yule Log*  
*With Fresh Fruit & Pouring Cream*

*Traditional Christmas Pudding*  
*Brandy Anglaise*

*White Forest Roulade*  
*With Cream & Berry Compote*

*Cheesecake Of The Day*  
*With Vanilla Ice Cream*

*Toffee Apple Crumble*  
*With Vanilla Ice Cream & A Fresh Fruit Garnish*

## FESTIVE PRIVATE DINING MENU

2 COURSES £28.95

3 COURSES £32.95

