



Christmas Menu 2024

Available 1st-24th December- Two courses £24.5 / Three Courses £29



Roast Carrot, Honey & Ginger Soup (GF, DF)

Served with Crusty Bread Roll

Turkey or Vegetable Spring Rolls (VG)

Golden Spring Rolls on a bed of Sautéed Vegetables with Ponzu Dipping Sauce

Salmon Trio (GF)

Hot Smoked Salmon, Gravlax and Salmon Mousse with Horseradish Crème Fraiche and Beetroot purée

Wild Mushroom and Blue Cheese Pate (V, GFA)

With Dressed Salad and Oatcakes



Roast Lothian Turkey (DF, GFA)

Succulent Turkey Breast served with Roast Potatoes, Kilted Pigs, Pork & Sage Stuffing, Seasonal Vegetables and Rich Gravy

Haggis and Braised Beef Wellington (DF)

Haggis Topped with Braised Beef and Mushroom Duxcelle wrapped In Puff Pastry, with Fondant Potato Seasonal Vegetables and Rich Gravy

Puy Lentil, Cranberry and Chestnut Pithivier (VG)

Served with Roast Potatoes Seasonal Roast Veg and Rich Red Wine Vegetable Gravy

Fillet of Seabass

With Black Pudding Crushed Potatoes and a Chorizo & Garden Pea Ragu



Christmas Pudding (V)

Served with a warm Brandy Sauce

Chocolate and Almond Torte (V, VGA)

With a Winter Berry Compote and Mascarpone Cream

Traditional Scottish Cranachan (GF, V)

Layered Berries Whisky Cream and Toasted Oatmeal

Selection of Fine Cheeses (GF, V)

Blue Murder, Brie and Smoked Applewood Served with Oatcakes, Celery and Frozen Grapes

**Seniors portions available on request*