

## Starters

Roast Parsnip, Maple & Thyme Soup served with Sourdough (V, VE, DF, GFO)

Mushroom Pâté infused with Madeira Wine & Truffle on Toasted Focaccia with Rocket & Toasted Walnuts (V, GFO)

Classic Cullen Skink with Sourdough (GFO)

Scottish Beef Stovies with Oatcakes & Pickled Beetroot Chutney (DF)

Smoked Salmon & Dill Potato Croquettes with a Horseradish & Cheddar Cheese Sauce

## Mains

Chestnut, Kale & Butterbean Cottage Pie topped with Sweet Potato & Chive Mash served with Seasonal Veg (V, VE, DF, GF)

Roast Turkey Slider.... Succulent Turkey Breast Topped with Pork, Sage & Onion Stuffing & Sweet Cranberry Relish on a Toasted Sesame Bun with Pigs in Blankets, Creamy Turkey Gravy & Skinny Fries

Chilli & Turmeric Curried Cod with Cauliflower & Coriander Long Grain Rice & Garlic Yoghurt finished with a Mint, Coriander & Pomegranate Salsa & Shattered Poppadoms (GF, DFO)

Slow Cooked Beef Brisket & Herbs with Stornoway Black Pudding Mash, Red Wine Gravy & Garlic Buttered Green Beans (GFO)

Pickled Fennel, Pear & Roast Pine Nut Salad with Honey & Dijon Mustard Dressed Leaves & Crumbled Feta (V, GF, DFO)

## Desserts

Mulled Winter Berry Oat Crumble with Milk Barn Vanilla Ice Cream (V, DFO)

Classic Christmas Pudding with Brandy Sauce (V, GFO)

Cinnamon Spiced Poached Pear Eton Mess with Whisky Cream & Candied Pecans (V, GF)

Vegan Chocolate Fudge Cake with Pouring Cream (V, VE, DF)



# Festive Menu

2 Course £22.95 | 3 Course £27.95

Our normal lunch menu is also available

