



# Festive Lunch

## STARTER

HOMEMADE WINTER VEGETABLE & RED LENTIL SOUP (GF | V)

CHILLED HONEYDEW MELON (GF | VE)  
*with satsuma, soft fruits & sour cherry coulis*

CLASSIC PRAWN COCKTAIL

CHICKEN LIVER PATE (GF available)  
*laced with brandy & Highland oatcakes*

GRILLED GOATS CHEESE (V)  
*with toasted brioche & beetroot relish*

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## MAIN

FILLET OF SCOTTISH SALMON (GF available)  
*with a cream cheese crust, dauphinoise potato, asparagus & sweet chilli dressing*

TRADITIONAL ROAST BREAST OF TURKEY (GF)  
*with oatmeal & sage stuffing and finished off with all the trimmings*

BRAISED ABERDEENSHIRE BEEFSTEAK (GF)  
*with mushroom, tarragon & wine sauce, creamed potato & tenderstem broccoli*

CARROT WELLINGTON (VE)  
*with spiced marmalade, tomato sauce, green vegetable & cous cous*

GRILLED CAMPBELL'S GOLD 10OZ SIRLOIN STEAK\*  
*(£10 Supplement)*

GRILLED CAMPBELL'S GOLD 8OZ FILLET STEAK\*  
*(£16 Supplement)*

*\*with chunky chips, onion rings, tomato and mushroom.  
accompanied by your choice of peppercorn sauce, whisky sauce or garlic butter  
(£3.00 supplement)*

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## DESSERT

TRADITIONAL CHRISTMAS PUDDING (V)  
*brandy sauce*

CHOCOLATE & CARAMEL MOUSSE  
*with butterscotch sauce*

ETON MESS CHEESECAKE (V)

FRUIT SALAD (V)

ICE CREAM OF THE DAY

SCOTTISH CHEESEBOARD  
*(£6 supplement)*

gluten free & vegan desserts available on request

3 COURSES - £35.00

