

# CHRISTMAS



*Menu*



*2 course £22*

*3 course £29*

## *starters*

VEGETABLE BROTH(V)

with warm bread and butter

PRAWN AND SALMON SALAD(GF available)

with marie rose dressing & toasted foccacia bread

HAM HOCK TERRINE(GF)

with mixed leaves and piccalilli

## *Mains*

ROASTED TURKEY OR BEEF (GF available)

served with roast potatoes, neeps, skirlie, seasonal vegetables, pigs in blankets, yorkshire puddings & gravy  
(vegan nut roast available)

SMOKED HADDOCK AND LEEK RISOTTO(GF)

topped with a poached egg

CHICKEN BREAST TOPPED WITH HAGGIS

on creamy mashed potato, seasonal vegetables & whisky sauce

## *desserts*

STICKY TOFFEE PUDDING

with rich toffee sauce and icecream

VANILLA CREME BRULEE(GF available)

with cinnamon shortbread

SELECTION OF CHEESES (GF available)

blue, brie & cheddar with oatcakes fruit & chutney

*please inform your server  
of any allergies*

