

Festive Lunch Menu 2024

2 courses £24.50 / 3 courses £29.50

Starters

Cream of winter vegetable soup
presented with a petit pain V

Chicken liver, cranberry and Port pate
served with toasted brioche and fruit chutney

Creamy garlic mixed mushrooms
set in a puff pastry tart V

North Atlantic prawns
bound in a creamy tomato mayonnaise presented with fresh
lemon wedges and seasonal leaves

Duo of melon
topped with Parma ham and a compote of fresh berries

Mains

Turkey
smothered in gravy then served with pigs in blankets and
sage and onion stuffing

Pesto and parmesan cod fillet
draped with a roast tomato sauce

Slow braised featherblade of beef
set on a bed of mashed potato and then smothered with a rich red wine jus

Mushroom, brie and cranberry Wellington
draped with a truffle cream sauce V

Confit of pork belly
served with cauliflower puree, creamed potato and a cider jus

*All mains will be served with roast potatoes and a selection
of seasonal vegetables*

Desserts

Choux pastry bun
filled with fresh cream then draped with warm chocolate sauce

Trifle
Layers of sponge, custard, jelly and fresh cream

Ferrero Rocher cheesecake
topped with smooth hazelnut sauce

Tower of Italian vanilla ice cream
topped with toffee sauce and Rossini wafers

Traditional Christmas pudding
presented with creamy brandy custard



A deposit of £10.00 per person is required for all tables over 4 persons.
Each person attending will have their deposit deducted from the final bill.

Festive Dinner Menu 2024

3 courses £35.50

Starters

Cream of winter vegetable soup
presented with a petit pain V

Chicken liver, cranberry and Port pate
served with toasted brioche and fruit chutney

Creamy garlic mixed mushrooms
set in a puff pastry tart V

North Atlantic prawns
bound in a creamy tomato mayonnaise presented with fresh
lemon wedges and seasonal leaves

Duo of melon
topped with Parma ham and a compote of fresh berries

Smooth and creamy Camembert cheese
accompanied by bread sticks and cranberries V

Mains

Turkey
smothered in gravy served with pigs in blankets and sage and onion stuffing

Pesto and parmesan cod fillet
draped with a roast tomato sauce

Chicken supreme
topping a roundel of Stornoway black pudding with a mushroom and
bacon tarragon cream sauce

Slow braised featherblade of beef
set on a bed of mashed potato and then smothered with a rich red wine jus

Mushroom, brie and cranberry Wellington
draped with a truffle cream sauce V

Confit of pork belly
served with cauliflower puree, creamed potato and a cider jus

*All mains will be served with roast potatoes and a selection
of seasonal vegetables*

Desserts

Choux pastry bun
filled with fresh cream then draped with warm chocolate sauce

Trifle
Layers of sponge, custard, jelly and fresh cream

Ferrero Rocher cheesecake
topped with smooth hazelnut sauce

Traditional Christmas pudding
presented with creamy brandy custard

Scottish cheese board selection
accompanied by crackers, fresh grapes and fruit chutney

Belgian chocolate and caramel pyramid
served with dairy vanilla ice cream



Disco Party Nights with 3 course dinner - £39.50

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Each person attending will have their deposit deducted from the final bill.