Festive Menn 2026

Starters

Prawn Cocktail
North Atlantic prawns bound in a creamy Marie rose sauce set on shredded baby gem lettuce served with pickled gherkins and cherry tomatoes

Cream of Winter Vegetable Soup
Smooth mixed winter vegetable soup accompanied by a warm petit pain and butter curls

Chicken Liver Pate
Chicken liver, port and cranberry pate served with toasted brioche loaf and a winter spiced apple chutney

Black Pudding & Goats Cheese Croquette
Crispy Stornoway black pudding and creamy goats cheese croquette served with an apple puree & crispy bacon lardons

Trio of Melon
Slices of honey dew, cantaloupe & galia melon served with a berry compote, champagne sorbet, elderflower syrup and a Parma ham crisp

Brie and Cranberry Crostini
toasted sour dough topped with creamy French brie, a cranberry and orange chutney, toasted walnuts, balsamic glaze & thyme infused honey.

Mains

Roast Turkey Breast*
Slices of turkey breast accompanied by pigs in blankets, sage and onion stuffing, and a pan juice jus

Braised Feather blade
Slow braised feather blade of prime Scottish Beef resting on a bed of truffle & chive mashed potato then served with heritage carrots and a rich red wine jus

Mushroom Pithivier*
Buttery puff pastry fillet with mixed mushrooms, roasted chestnuts, wilted spinach and feta cheese served with a truffle cream sauce and cranberry relish

Bacon Wrapped Chicken
Streaky bacon wrapped chicken breast placed on a bed of Scottish Haggis draped with a creamy onion and Drambuie sauce served with Dauphinoise potatoes

Salmon & King Prawn Gratin
Leeks, spinach, king prawn & roast Scottish salmon bound in a rich and creamy champagne velouté with a lemon, dill and crispy potato topping and a parmesan and gruyere crust

Roast Pork Belly*
Slow roast pork belly served with a crispy Stornoway black pudding bonbon, creamy cauliflower and cheese, apple puree and cider and pan juice gravy

** Dishes will be served with a selection of fresh seasonal vegetables and roast potatoes*

Desserts

Christmas Pudding
Warm and rich traditional Christmas pudding served with a brandy infused crème anglaise

Raspberry Snowball Cheesecake
Smooth and creamy cheesecake filling on a crunchy biscuit base topped with a raspberry puree and a coconut snowball served with red berry coulis

Ferrero Roche Brownie
Warm, soft and indulgent chocolate and Ferrero Roche brownie served with creamy baileys ice cream and chocolate sauce

Gingerbread Crème Brulée
Silky gingerbread spiced crème Brulée topped with crispy caramel, gingerbread man biscuit and vanilla Chantilly cream

Chocolate and Cherry Mousse
Cherry & chocolate mousse set on a chocolate sponge with cherry puree and sponge crumb

Traditional Cheeseboard
Trio of cheeses accompanied by grapes and a selection of biscuits and a winter spiced apple chutney

THE BIRDS & BEES

Two course lunch £25.50 | Three course lunch £32.50
Three course dinner is priced at £37.50

Disco Party Nights with 3 course dinner and a glass of bubbles £44.50

A non refundable deposit of £10.00 per person is required for all tables. Each person attending the lunch or dinner will have their deposit deducted from the final bill

THE BIRDS & BEES

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