

Festive Scottish Menu

Nº **11**

Lunch: 2 Course £19.95 p.p. and 3 Course £25.95 p.p.

Dinner: 2 Course £23.95 p.p. and 3 Course £29.95 p.p.

Champagne or Festive Cocktail on Arrival (£6.95 Supplement)

Appetisers

Arbroath Smokie Mousse and Pea Shoot Salad,
with homemade Rosemary & Cracked Black Pepper Oatcakes

Confit of Turkey Leg Terrine flavoured with Sage,
served with a Cranberry, Whisky, Lemon & Thyme Jelly

Curried Parsnip, Brussel Sprout & Corriander Wontons,
served with Lime and toasted Cumin Seed Yoghurt (v)

Mains

Pan Seared fillet of Hot Smoked Salmon
with a Roast Potato and Spiced Carrot Beignet

Ballotine of Lothian Turkey Breast stuffed with Chorizo, served with Crispy
Sprouts, Confit Chateau Potatoes, Sage & Onion Bon-bons,
and a Sweet Paprika & Turkey Gravy

Whole Roast Flat Cap Mushroom
stuffed with Vegetarian Sausage & Sage Mousse, topped with gluten free
Breadcrumbs and Vegetarian Bacon, served with a Cranberry Salsa (v)(GF)

Desserts

Spiced Plum & Cranberry Brulee
served with Vanilla Pod Shortbread (v)

Dark Chocolate, Glayva & Walnut Parfait with a Cherry Coulis (v)

Cranachan Trifle set with a Raspberry Jelly (v)

Selection of Artisan Cheeses served with Frozen Grapes, Apple and Thyme
Jelly and Charcoal Wafers (v) (£3.50 Supplement)

Available for bookings from 01 December - 24 December
Lunch Sat-Sun (Monday-Friday for bookings of 6 or more). Dinner 7 days a week

Lunch service is 12:00 - 16:00 last reservation;

Dinner service is 17:00 - 20:45 last reservation;

Applies to Festive Scottish Menu items as described above only. Menu subject to change. Guests may upgrade to A la Carte menu for £8 per person with additional steak supplements as noted on the menu. Dietary requirements must be notified in advance, we will try to accommodate special dietary needs. Cannot be used with any other offer. A 12.5% service charge will be added to tables of 8 or more, otherwise tips are at customers discretion. Parties of 8 or more must pay a non-refundable deposit of 50% per person