



# Festive Lunch

Served from 12:00 – 3:00 PM

£28.95 | Sun - Wed

£31.95 | Thur – Sat

# Festive Dinner

Served from 3:00 PM

£32.95 | Sun - Wed

£38.95 | Thur – Sat

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 12.5% will be added to your bill.

\*Terms & Conditions: A £20.00 deposit per person is required upon booking to secure the reservation, full pre-payment is then required by the 1st of December. A 3-hour dining period allocated per booking.

\*Half portion of the Christmas menu, or children's menu available upon request

## STARTER

### Smoked Pumpkin Soup

A creamy, smoky soup with a delicate sweetness of butternut squash-filled tortellini, cooked in smoked butter with pan-fried sage and crispy lavash.

### Confit Duck

Succulent Balmoral duck breast is wrapped in delicate pastillas, complemented by a zesty citrus gel and accompanied with a fresh rocket salad.

### Stilton Soufflé

Our light and fluffy twice baked stilton soufflé with a mushroom reduction infused with thyme and topped with a caramelised pecan nut brittle.

### Salmon Ceviche

Scottish wild salmon marinated in zesty citrus juices, along with a medley of crisp vegetables and aromatic herbs.

### Poached Pears

Bartlett pears, gently poached in spiced red wine, infused with aromatic flavours of cinnamon and star anise. Topped with crumbled feta and candied walnuts.

## MAIN COURSE

### Traditional Roast Turkey

Our traditional roast turkey stuffed with luscious orange marmalade. Served alongside a delightful medley of accompaniments, including roast sweet potatoes, tender green peas, glazed vichy carrots, brussel sprouts, and accompanied by our house-made turkey gravy and tangy cranberry sauce.

### Pork Chops

Tender pork chops marinated with our special mustard and pepper sauce. Served with creamy cauliflower truffle puree, sautéed bacon brussel sprouts, honey roasted carrots, and a delightful Granny Smith apple puree.

### Cod Loin

Flaky cod loin encased in a zesty gremolata crust, served alongside garlic roasted buttery baby potatoes, crisp asparagus, and a tangy cream caper sauce.

### Ravioli

Delicate handmade pasta filled with flavourful butternut squash and pine nut filling, infused with saffron. Served alongside a creamy, rich parmesan fondue sauce and a refreshing baby spinach salad.

### Filet Steak (Supplement £8.95)

Tender and succulent filet steak cooked your way, served with our finest triple cooked chips and fresh tenderstem broccoli.

### Eggplant steak

Roasted eggplant steak marinated in mustard on a bed of cumin scented pilaf and sautéed green beans with salsa Rossa

## DESSERT

### Christmas Pudding

A traditional holiday dessert with rich and moist combination of dried fruits, nuts, and spices, steeped in a velvety brandy sauce.

### Bailey's Chocolate Cheesecake

A crunchy cookie crust, velvety Baileys Irish cream cheesecake filling, and layers of rich ganache

### Gingerbread Streusel

A gingerbread biscuit base adding warmth and spice, luscious caramel filling, balanced with a tangy raspberry compote. Topped off with a delightful streusel crumble.

### Vegan Apple Cake

Braeburn apples baked within a fluffy vegan cake. Warm notes of cinnamon and a subtle spice. Topped off with smooth vegan ice cream.

 Vegetarian  Vegan  Gluten Free