

fuss free

FESTIVE DINING

LUNCH Available Daily

2 COURSES | £29.95

3 COURSES | £34.95

DINNER

3 COURSES | £39.95

Available Monday to Thursday

DINNER

3 COURSES | £44.95

Available Friday & Saturday

STARTERS

Spiced Fragrant Parsnip Soup (vg)

Cranberry & Pumpkin Seed, Sage Oil, Sourdough

Ham Hock And Mulled Apple Terrine

Piccalilli, Frisee, Rye Crisps

Carrot And Cardamon Hummus (v)

Pomegranate, Toasted Seeds, Crumbled Feta Cheese

Aperol And Cinnamon Cured Salmon

Pickled Mooli, Stem Ginger Crème Fraiche

MAINS

Sage Roasted Turkey Breast

Cranberry And Parsley Stuffing, Chipolatas,
Roast Potatoes, Sprouts, Maple Glazed Root Vegetables, Thyme Jus

Baked Fillet Of Hake

Dill Crushed Potato, Celeriac Puree, Forrest Mushrooms, Crispy Prosciutto

Roast Angus Beef Sirloin

Arran Mustard And Tarragon Marinade, Roast Potatoes, Root Vegetables, Sprouts,
Yorkshire Pudding, Jus

Pumpkin And Sage Ravioli (vg)

Tomato Ragu, Crispy Sage

DESSERTS

Mulled Cider Baba

Vanilla Mascarpone, Honey And Almond Granola

Black Forest Cheesecake (v)

Blackberry Compote, Chocolate Shavings

Christmas Pudding

Brandy Sauce, Redcurrants

Scottish Cheese Selection (v) (£6 supp)

Mull Cheddar, Blue Murder, Clava Brie, Charcoal Biscuit, Chutney, Celery, Grapes