



Homemade Lentil Soup with Crusty Bread (gf bread available)

Trio of Melon with a Luxury Sorbet and Raspberry Coulis (vg & gf)

Classic Prawn Cocktail Marie Rose with Brown Bred (gf bread available)

Trio of Mini Appetizers

Breaded Brie & Cranberry

Quenelle of Chicken Liver Pate on a Mini Oatcake

Haggis, Neeps & Tatties Bon Bon with Apple & Plum Chutney

Traditional Roast Border Turkey with Sage and Red Onion Stuffing, Chipolatas, Fresh Vegetables, New and Roast Potatoes

Braised Galloway Beef with a Rich Red Wine Jus, Fresh Vegetables, New & Roast Potatoes (gf)

Butternut Squash, Cashew, Pumpkin Seed & Apricot Tartlet with New Potatoes, Dressed Leaves & Chutney (vg & gf)

Fillet of Salmon with Sun dried Tomato and Garlic Herb Butter, Fresh Vegetables, New & Roast Potatoes (gf)

Trio of Mini Desserts

Mini Strawberry Meringue

Mini Chocolate Profiterole

Mini Lemon Torte

Traditional Christmas Pudding with Brandy Crème Anglaise

Selection of Scottish Cheeses with Rough Oatcakes & Homemade Chutney

Soya Ice Cream with Fresh Seasonal Berries (vg & gf)

Cream Filled Profiteroles with a Chocolate Sauce

Tea, coffee & Mince Pie

Please ask a member of staff regarding any special dietary or allergy requirements

£60.00 per head, glass of house wine included