



*2 course @ £15.95 each
3 course at £18.95 each*

Homemade Lentil Soup with Crusty Bread (gf bread available)

Medley of Melon with Fresh Berries, Luxury Sorbet and Raspberry Coulis (vg & gf)

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)

Spiced Butternut Squash & Quinoa Cakes with Dressed Leaves, Spicy Tomato Salsa
and New Potatoes (vg & gf)

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

Chicken Breast Stuffed with Haggis with a Cream Peppercorn Sauce, Fresh
Vegetables, New & Roast Potatoes

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)

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