

# Christmas MENU

## Starter

### Soup

Winter vegetable soup, served with crusty bread

### Baked Highland Brie

Mini brie wheel coated in oatmeal, gently roasted and served on a watercress salad with raspberry vinegrette (GF)

### Roasted Portobello Mushroom

With stilton cheese & sun dried tomato, served on a bed of salad with toasted ciabatta (V) (GF without ciabatta)

### Haggis, Neeps & Tatties

Stacked Haggis, neeps & tatties, covered in our own whisly sauce, served on an oatcake

## Main Course

(Served with seasonal vegetables, crushed potatoes & roast potatoes)

### Roast Turkey

Sliced turkey breast served with pigs in blankets, stuffing and a rich home-made gravy

### Vegetable Roast

Roasted vegetable loaf with cream & tarragon sauce (V/GF) (VG without cream sauce)

### Pan Fried Venison

Served with a medley of roast vegetables & a rich red wine jus (GF)

### Scottish Salmon

Fillet of fresh smoked salmon, pan roasted with crushed potatoes & parsley sauce

## Desserts

(All served with either cream or ice cream)

Baileys & orkney fudge Bread & Butter Pudding

Christmas pudding with custard

Sticky Toffee Pudding

2 Courses £29.99

3 Courses £34.99