



Christmas Menu

STARTER

Soup

Yellow pea & vegetable soup, served with warm bread & butter (V/VG/GF BREAD AVAILABLE)

Smoked Salmon Roulade

Rolls of cold smoked salmon with a creamed cheese and whisky filling, served with crisp leafy salad (GF)

King Scallops

Lightly fried in butter, served with a black pudding and pancetta salad

MAIN COURSE

All main courses will be served with seasonal vegetables, herb crushed potatoes & roast potatoes

Roast Turkey

Sliced turkey breast served with pigs in blankets, homemade cranberry stuffing, and gravy

Pan Roasted Duck Breast

Barberry duck breast pan fried to medium, served with a redcurrant jus (GF)

Roast Vegetable Loaf

Homemade roasted vegetable and nut loaf served with a rich vegetable gravy (V/VG)

Roasted Cod Loin

Portion of Cod lightly baked in a tarragon butter (GF)

DESSERT

*Baileys and Orkney Fudge Cheesecake.
Christmas pudding served with hot custard.
Traditional Christmas Trifle
Selection of Sorbet & Ices*

TEA OR COFFEE WITH AFTER DINNER MINTS

2 Courses £24.99

3 Courses £29.99

(V) Vegetarian (VG) Vegan (GF) Gluten Free / Please inform us of any food allergies at the time of order