

# FESTIVE DINNER MENU

## STARTERS

### TIGER PRAWNS

Spicy garlic and basil sugo, calabrese nduja, evo and oregano croutons

### COCK A LEEKIE SOUP

### SMOKED SALMON

Cream cheese and chives muffin gravlax dressing

### PUFF PASTRY (V)

With goat cheese and roasted vegetables

### HAGGIS BON BON

With a brandy peppercorn sauce

## MAINS

### SLOW COOKED BEEF CHEEK

Parmesan and truffle mash, vegetable mirepoix, Bordeaux wine jus,  
sautéed garlic button mushrooms

### HERB CRUSTED SCOTTISH FRESH SALMON

Creamy wholegrain mustard, dill sauce, cheddar, basil drizzle,  
served with chef's daily vegetables and potatoes

### FESTIVE TRADITIONAL TURKEY

Traditional roast turkey with all the trimmings, served with chef's daily vegetables and  
potatoes

### LEMON AND GARLIC POULET

Tender breast of chicken in a light lemon and rosemary creamy sauce, topped with crispy  
streaky bacon and served with chef's daily vegetables and potatoes

### RICE VEGETABLE ALBONDIGAS (V)

Jasmine rice, courgettes, peppers, onions, parmesan cheese balls, served with a light cheesy  
bechamel and topped with creamy brie

Food allergies & Intolerances – before ordering your meal please speak to our Restaurant Manager about your dietary requirements

**TWO COURSES ♦ 32 PER PERSON**

**4 PM – 9 PM**