

FESTIVE LUNCH MENU

STARTERS

VOL-AU-VENT CREAM CHEESE CHIVES & SMOKED SALMON

SOUP OF THE DAY

CAULIFLOWER CHEESE CROQUETTES (V)

With a mild creamy curry and coriander velouté and drizzled with mango drops

PUFF PASTRY (V)

With goat cheese and roasted vegetables

HAGGIS BON BON

With pink pepper mayo

MAINS

PANKO CHICKEN

Marinated chicken breast, panko coated, crispy panfried,
served with a side of peppercorn sauce and chunky chips

PINK LADY SALMON

Grilled Scottish fresh salmon, in a sauce made with crayfish bisque, sugo
and a touch of cream, 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

BAKED GNOCCHI PESTO (V)

Baked potato dumplings with homemade pesto, topped with malted parmesan cheese

FOREST MUSHROOM RISOTTO (V)

With onions, cream, herbs, topped with parmesan shavings

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

TWO COURSES ♦ 25 PER PERSON

11.30 AM – 3.30 PM