



Christmas Dinner Menu

BOOKING ESSENTIAL

2 COURSES - £38

3 COURSES - £46

Starters

FRENCH ONION SOUP

CHICKEN LIVER & PORT PARFAIT

CONFIT DUCK LEG

HEBRIDEAN CRAB & PRAWN TIMBALE

PANKO BRIE WEDGE

Mains

ROAST BREAST OF TURKEY

RED WINE & THYME BRAISED BEEF CHEEK

HIGHLAND VENISON & REDCURRANT CASSEROLE

VEGETARIAN HAGGIS & BUTTERNUT SQUASH WELLINGTON

MONKFISH, CHORIZO & SQUID STEW

Desserts

CHRISTMAS PUDDING BROWNIE

STICKY DATE & CARROT PUDDING

VANILLA PANNA COTTA

SELECTION OF SCOTTISH CHEESES