



FESTIVE LUNCH / DINNER MENU

STARTERS

Hot Smoked Salmon Tian

Served with dill and lemon crème fraiche, apple and fennel salad and crusty bread

Blue Cheese and Red Onion Marmalade Tart (v)

Served with pickled walnuts and pears

Chicken Liver Parfait

Served with house chutney, salad and Arran oatcakes

MAINS

Roast Turkey Roulade

Served with dauphinoise potato, pigs in blankets, sautéed sprouts, chestnuts and a cranberry jus

Lamb Rump

Served with green beans, glazed chantenay carrots, dauphinoise potato and a mint jus

Scottish Salmon Fillet (g,f)

Served with roasted leeks, confit cherry tomato, baby potatoes and beurre blanc

Roasted Carmylie Cauliflower (v,g)

Served with dauphinoise potato, greens and harissa dressing

DESSERTS

Christmas Pudding

Served with brandy cream

Porters Date and Ginger Pudding (v)

Served with butterscotch sauce and vanilla ice cream

White Chocolate and Baileys Cheesecake (v)

Served with berries coulis

2 Courses £20 / 3 Courses £24

(Throughout December Tuesday to Sunday Lunch Deal - 2 Courses £16 / 3 Courses £19)

