



December Menu (£30 2 course | £35 3 course)

12pm-145pm

Lunch

Starters

Roast Parsnip & Ginger Velouté (VG, GFA)

Confit Coronation Chicken & Leek Terrine, Curried Mayo, Crispy Onions (DF)

Szechuan Cured Loch Duart Salmon, Trout Roe, Pickled Cucumber, Nasturtium (DF, GF)

Beetroot Carpaccio, Port Pear & Belgian Endive, Pomegranate (VG)

Main Courses

Rolled Turkey Breast Ballotine, Sage & Onion Stuffing, Kilted Sausages, Roast Potatoes, Buttered Sprouts, Cranberry Sauce

Baked Fillet of Cod, White Bean & Pancetta Cassoulet, Buttered Kale, Chicken Sauce (GF)

Duck Leg, Creamed Shredded Brussels Sprouts, Pommes Purée, Port Wine Jus (GF)

Sweet Potato & Roast Chestnut Pithivier, Crispy Kale, Salsify (VG)

Desserts

Roasted Hazelnut Praline Choux Bun with Hazelnut Crème (V)

Traditional Christmas Pudding, Brandy Anglaise, Redcurrants (V)

Dark Chocolate & Orange Torte, Clementine Sorbet (VG)

Trio of Local Scottish Cheeses, Chutney, Grapes, Artisanal Crackers (V, GFA)

Allergens are present in the kitchen. Please speak to your server before ordering.

GF(A) – Gluten Free (Available), DF – Dairy Free, V – Vegetarian, VG – Vegan, VGA – Vegan Available