

WINTER FESTIVE MENU

£27.95 PP

STARTER

ROASTED RED PEPPER
AND TOMATO SOUP, HOMEMADE BREAD (V)

PROVENÇALE VEGETABLE
AND GOAT'S CHEESE TERRINE, WITH RED ONION MARMALADE
AND HOMEMADE OATCAKES

SCOTTISH SMOKED SALMON
WITH CUCUMBER AND CAPER SALAD & LEMON DILL
MAYONNAISE. SCOTTISH OATMEAL
SODA BREAD

ROAST GARLIC AND 5 SPICE
CHICKEN SALAD WITH SPICED CASHEW NUT DRESSING

MAIN COURSE

TRADITIONAL TURKEY
CROWN ROAST WITH PORK AND APRICOT STUFFING, PIGS IN
BLANKETS, ROASTERS, MARKET
VEGETABLES, FINISHED WITH GRAVY AND CRANBERRY SAUCE

AROMATIC HAUNCH OF
PERTHSHIRE VENISON WITH ROASTED ROOTS, GINGER GREENS
AND A RICH RED WINE JUS

PAN SEARED RED MULLET
FILLETS, WITH HERBED NEW POTATOES, SPANISH OLIVE SALAD
AND A GARLIC PRAWN
BUTTER

WILD MUSHROOM, PAK CHOI,
CHILLI & CORIANDER TERIYAKI STIR FRY WITH RICE NOODLES
AND ASIAN STYLE
FRIED FLATBREAD (V)

DESSERT

BOB'S MUMS CLOOTIE
DUMPLING WITH HOMEMADE CUSTARD

CHOCOLATE AND ORANGE
TORTE WITH CHANTILLY CREAM (V)

LEMON AND VANILLA PANACOTTA
WITH PLUM COMPOTE

SCOTTISH CHEESE BOARD,
HOMEMADE OATCAKES, QUINCE JELLY

TEA & COFFEE WITH MINCE PIES