



# Festive MENU

## **HOMEMADE SOUP**

*Homemade soup of the day with bloomer bread & butter*

## **DUCK & CHICKEN LIVER PÂTÉ**

*Confit duck & chicken liver pâté, mulled red onion chutney & oatcakes*

## **WINTER BERRY & MELON GF, VG, V**

*A festive fruit cocktail topped with sorbet*

## **SALMON & PRAWN PARCEL GF**

*Bound in tangy marie-rose sauce & wrapped in little gem lettuce*

## **SPICED CALIFLOWER GF, VG, V**

*Curried cauliflower fritters with tomato salad and coriander & parsley salsa*



## **TRADITIONAL ROAST TURKEY**

*Kilted sausages, stuffing, bread sauce & gravy, seasonal veg & roast potatoes*

## **ROASTED RIB OF ANGUS BEEF**

*Homemade Yorkshire pudding & gravy, seasonal veg & roast and boiled potatoes*

## **HERB CRUSTED FILLET OF SALMON**

*With a béarnaise sauce, seasonal veg & roast and boiled potatoes*

## **MEDITERRANEAN VEGETABLE TART GF, VG, V**

*Served with mixed salad & sweet potato chips*



## **CHRISTMAS PUDDING**

*Homemade heirloom recipe pudding with brandy sauce*

## **HOMEMADE TANGERINE CHEESECAKE**

*Cheesecake glazed with spiced orange jelly, honeycomb ice cream*

## **CHOCOLATE HEAVEN GF, V**

*Warm chocolate brownie, white chocolate sauce & chocolate ice-cream*

## **CHEESE & BISCUITS**

*Scottish cheeses, Perthshire oatcakes, grapes & chutney*



*Festive*  
**M E N U**

**2 COURSES - £16.95<sup>PP</sup>**  
**3 COURSES - £19.95<sup>PP</sup>**

**COMPLEMENTARY FESTIVE  
COCKTAIL & CANAPÉS  
WITH BOOKINGS AFTER 4.00 PM**

Available 30<sup>th</sup> Nov to 20<sup>th</sup> Dec, 12 noon  
until close. Tables must be pre-booked  
by calling **01738 787 696**.