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ENJOY A FESTIVE FEAST AT THE BIRDS AND BEES BAR AND RESTAURANT

Voted the DRAM Gastropub of the Year, you won't find a more friendly welcome anywhere in central Scotland. Relax with a glass of wine in the cosy bar or enjoy a coffee by the roaring fire in the lounge. Choose from our daily seafood market specials, traditional brasserie favourites and children's menu.

© Come and enjoy our Christmas Festive Fayre available throughout December.

FESTIVE LUNCH MENU

STARTERS

Button Mushroom, Cream Cheese and Truffle Pate served with sourdough crisp breads and mixed salad (v)

Carrot, Honey and Stem Ginger Soup served with a butter curl and petit pan bread (v)

Chicken Liver, Port and Cranberry Parfait with toasted brioche and a fig relish

Crispy Shredded Duck Salad with hoi sin sauce, orange segments and pomegranate seeds

King Prawns bound in a tomato mayonnaise dressing resting on a bed of baby gem lettuce with fresh lemon and celery stick

Roast Balsamic, Cranberry and Brie Crostini's with a micro herb salad (v)

MAINS

Slow Braised Feather Blade of Scottish Beef resting on creamy mashed potato and smothered with a red wine gravy

Roast Turkey Breast, Sage and Onion Stuffing Stack served with pigs in blankets, cranberry sauce and a pan juice jus

Apricot, Herb and Stornaway Black Pudding Stuffed Pork Belly accompanied with an apple purée and light gravy

Oven Baker Scottish Salmon Supreme resting on sautéed asparagus, chorizo and cherry tomatoes with a buerre blank sauce

Roast Butternut Squash, Sweet Potato, Brie and Pine Nut Wellington with a creamy grain mustard sauce (v)

All mains shall be served with roast potatoes and a selection of fresh market vegetables

DESSERTS

Cinnamon Panna Cotta topped with poached apple and crunchy granola

Selection Of Christmas Truffles Bonbons served with chocolate sauce and citrus coulis

Mocha Custard topped with fresh whipped cream and chocolate shavings accompanied by butter shortbread

Warm Christmas Pudding smothered in a white chocolate and brandy creme Anglaise and butterscotch sauce

Raspberry Snowball Cheesecake placed in a puddle of raspberry coulis

Ground Filter Coffee served with homemade tablet

FESTIVE DINNER MENU

STARTERS

Button Mushroom, Cream Cheese and Truffle Pate served with sourdough crisp breads and mixed salad (v)

Carrot, Honey and Stem Ginger Soup served with a butter curl and petit pan bread (v)

Chicken Liver, Port and Cranberry Parfait with toasted brioche and a fig relish

Crispy Shredded Duck Salad with hoi sin sauce, orange segments and pomegranate seeds

King Prawns bound in a tomato mayonnaise dressing resting on a bed of baby gem lettuce with fresh lemon and celery stick

Roast Balsamic, Cranberry and Brie Crostini's with a micro herb salad (v)

MAINS

Slow Braised Feather Blade of Scottish Beef resting on creamy mashed potato and smothered with a red wine gravy

Roast Turkey Breast, Sage and Onion Stuffing Stack served with pigs in blankets, cranberry sauce and a pan juice jus

Apricot, Herb and Stornaway Black Pudding Stuffed Pork Belly accompanied with an apple purée and light gravy

Oven Baker Scottish Salmon Supreme resting on sautéed asparagus, chorizo and cherry tomatoes with a buerre blank sauce

Ballantine of Chicken wrapped in pancetta with a pistachio and leek stuffing and a wild mushroom sauce

Roast Butternut Squash, Sweet Potato, Brie and Pine Nut Wellington with a creamy grain mustard sauce (v)

All mains shall be served with roast potatoes and a selection of fresh market vegetables

DESSERTS

Trio of Artisan Cheeses accompanied with a selection of biscuits and crackers, grapes and festive chutney

Cinnamon Panna Cotta topped with poached apple and crunchy granola

Selection Of Christmas Truffles Bonbons served with chocolate sauce and citrus coulis

Mocha Custard topped with fresh whipped cream and chocolate shavings accompanied by butter shortbread

Warm Christmas Pudding smothered in a white chocolate and brandy creme Anglaise and butterscotch sauce

Raspberry Snowball Cheesecake placed in a puddle of raspberry coulis

Ground Filter Coffee served with homemade tablet