

Festive Lunch Menu 2025

2 courses £24.50 / 3 courses £29.50

Starters

Chicken liver, port and cranberry parfait
presented with toasted brioche and autumn fruit chutney

Cream of winter vegetable soup
served with petit pain and butter V

North Atlantic prawn cocktail
placed on a bed of shredded lettuce with tomato and pickled cucumber

Chicken chunks, leeks and bacon
bound in a creamy Chardonnay sauce filling a puff pastry tartlet

Grilled goats cheese and Stornoway black pudding stack
with rocket, balsamic glaze and spiced apple chutney

Mains

Roast breast of Scottish turkey
smothered with a pan juice jus then served with pigs in blankets, sage and onion stuffing and seasonal vegetables and roast potatoes

Wild mushroom, cranberry and goats cheese Wellington
served with a creamy truffle sauce and seasonal potatoes and vegetables V

Panko, parmesan and garlic crust supreme of Scottish
salmon accompanied by a roast tomato sauce, fresh market vegetables and roast potatoes

Slow braised feather blade of beef
resting on a mound of creamed potato and vegetables then drizzled with a rich Cabernet Sauvignon red wine gravy

Chicken breast wrapped with streaky bacon
placed on a bed of haggis served with a Drambuie and onion sauce served with potato gratin

Desserts

Raspberry snowball cheesecake
served with red berry coulis

Traditional Festive pudding
presented with brandy custard or Italian vanilla ice cream

Choux buns
filled with Chantilly cream then draped with a mint chocolate sauce

Homemade Ferrero Roche chocolate tart
served with a Baileys and vanilla cream sauce

Cherry Amaretto trifle
layers of cherries and Amaretto soaked sponge, creamy custard and Chantilly cream topped with chocolate shavings



Disco Party Nights with 3 course dinner £39.50

A deposit of £10.00 per person is required for all tables over 4 persons.
Each person attending will have their deposit deducted from the final bill.

Festive Dinner Menu 2025

3 courses £35.50

Starters

Chicken liver, port and cranberry parfait
presented with toasted brioche and autumn fruit chutney

Cream of winter vegetable soup
served with petit pain and butter

North Atlantic prawn cocktail
placed on a bed of shredded lettuce with tomato and pickled cucumber

Chicken chunks, leeks and bacon
bound in a creamy Chardonnay sauce filling a puff pastry tartlet

Grilled goats cheese and Stornoway black pudding stack
with rocket, balsamic glaze and spiced apple chutney

Cream cheese truffle and wild mushroom pate
served with garlic and herb croustinis

Mains

Roast breast of Scottish turkey
smothered with a pan juice jus then served with pigs in blankets, sage and onion stuffing and seasonal vegetables and roast potatoes

Wild mushroom, cranberry and goats cheese Wellington
served with a creamy truffle sauce and seasonal potatoes and vegetables

Slow roast black pudding stuffed pork belly
draped with a cider jus then served with apple sauce and creamy mash

Panko, parmesan and garlic crust supreme of Scottish salmon
accompanied by a roast tomato sauce, fresh market vegetables and roast potatoes

Slow braised feather blade of beef
resting on a mound of creamed potato and vegetables then drizzled with a rich Cabernet Sauvignon red wine gravy

Chicken breast wrapped with streaky bacon
placed on a bed of haggis served with a Drambuie and onion sauce served with potato gratin

Desserts

Raspberry snowball cheesecake
served with red berry coulis

Traditional Festive pudding
presented with brandy custard or Italian vanilla ice cream

Choux buns
filled with Chantilly cream then draped with a mint chocolate sauce

Homemade Ferrero Roche chocolate tart
served with a Baileys and vanilla cream sauce

Trio of Scottish cheeses with a biscuit selection,
fresh grapes and autumn chutney

Cherry Amaretto trifle,
layers of cherries and Amaretto soaked sponge, creamy custard and Chantilly cream topped with chocolate shavings



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