FESTIVE DINNER
available 1st - 23rd December
6pm - 8.30pm

SOUP OF THE DAY
homemade bread selection (GF bread available)

SMOKED SALMON AND CRAB MEAT ROULADE (GF)
seasonal salad garnish

SAVOURY BRULEE (V)
butternut squash, chestnut cream

CHICKEN PISTACHIO & STORNOWAY BLACK PUDDING TERRINE
seasonal salad garnish

ROAST LOTHIAN TURKEY
traditional stuffing, roast potatoes, buttered sprouts,
chipolatas and turkey gravy
(GF without stuffing/GF chipolatas and red wine gravy)

SLOW COOKED BORDERS BEEF (GF)
glazed vegetables with smoked pancetta,
chive mash, red wine gravy

CHEFS MARKET FISH OF THE DAY (GF)
ginger and chilli gremolata, crushed potatoes,
confit tomato and lemon beurre blanc

VEGETARIAN STUFFED BRIOCHÉ (V)
creamed savoy cabbage, glazed carrots

CHRISTMAS PUDDING (DF/V)
brandy sauce (GF available)

CHOCOLATE FONDANT
double ginger ice-cream

SELECTION OF SCOTTISH CHEESES
homemade chutney and sourdough biscuits (GF available)

2 Course Dinner £19.50 per person
3 Course Dinner £23.50 per person

RESERVATIONS ESSENTIAL

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