

Date	Lunch 12:30 - 15:30	Late Lunch 16:00 - 19:00	Dinner 19:30 - Late
Friday 29th Nov	IN DEMAND £40pp	£70pp	£70pp
Saturday 30th Nov	IN DEMAND £40pp	£70pp	£70pp
Sunday 1st Dec	Sleighbell Sundays		
Monday 2nd Dec	Coming Soon		
Tuesday 3rd Dec	Coming Soon		
Wednesday 4th Dec	IN DEMAND £30pp	£55pp	£55pp
Thursday 5th Dec	IN DEMAND £30pp	£55pp	£55pp
Friday 6th Dec	POPULAR £40pp	£70pp	£70pp
Saturday 7th Dec	POPULAR £40pp	£70pp	£70pp
Sunday 8th Dec	Sleighbell Sundays		
Monday 9th Dec	Coming Soon		
Tuesday 10th Dec	Coming Soon		
Wednesday 11th Dec	IN DEMAND £30pp	£55pp	£55pp
Thursday 12th Dec	IN DEMAND £30pp	£55pp	£55pp
Friday 13th Dec	POPULAR £40pp	£70pp	£70pp
Saturday 14th Dec	POPULAR £40pp	£70pp	£70pp
Sunday 15th Dec	Sleighbell Sundays		
Monday 16th Dec	Coming Soon		
Tuesday 17th Dec	Coming Soon		
Wednesday 18th Dec	IN DEMAND £30pp	£55pp	£55pp
Thursday 19th Dec	IN DEMAND £30pp	£55pp	£55pp
Friday 20th Dec	POPULAR £40pp	£70pp	£70pp
Saturday 21st Dec	POPULAR £40pp	£70pp	£70pp
Sunday 22nd Dec	Sleighbell Sundays		
Monday 23rd Dec	Coming Soon		
Tuesday 24th Dec	Coming Soon		
Wednesday 25th Dec	£30pp	£55pp	£55pp
Thursday 26th Dec	£30pp	£55pp	£55pp
Friday 27th Dec	£40pp	£70pp	£70pp
Saturday 28th Dec	£40pp	£70pp	£70pp
Sunday 29th Dec	Sleighbell Sundays		

# Christmas MENU

## ❖ STARTERS ❖

Homemade Ham hock terrine served with  
Brewheima piccalilli, seasonal leaves & crostini. ❖

Fresh Scottish prawn and crayfish salad, drizzled with Bloody Mary mayo,  
garnished with sun blush tomatoes, cucumber & charred lemon. ❖

Roasted pumpkin soup with homemade  
pesto & toasted pumpkin seeds ❖

## ❖ MAIN COURSE ❖

Organic roast turkey breast accompanied by cranberry & thyme stuffing,  
pancetta pigs in blankets, duck fat roast potatoes, maple glazed root vegetables &  
turkey gravy.

Braised Blade of Scottish beef with duck fat roasted potatoes, maple glazed root  
vegetables, red wine jus & horseradish crème fraiche. ❖

Fillet of Organic Scottish Salmon with a soft herb crust accompanied by sweet  
potatoes, leeks, tomatoes and butter sauce. ❖

Baked butternut squash with vegan feta, wilted spinach,  
chickpeas & pomegranate seeds ❖

## ❖ DESSERTS ❖

Cairn O'Mohr mulled wine poached pear with  
blackberries & fruity granola ❖

Home baked Baileys and tonka bean  
cheesecake with chocolate chip cookie crumbs ✓

Christmas pudding panna cotta garnished  
with toasted almonds, and an orange & brandy gel. ✓

✓ Vegetarian    ✓ Vegan    ❖ Gluten Free