

FESTIVE DINING

Traditional lentil soup (vegan) (gf*)

Hasselback Potatoes (v) (gf)

Roasted with brie and cranberries

Smoked Mackerel Pate

With toasted brioche

Chicken and Black Pudding Terrine

With festive spiced apple chutney

Fan of melon

With mulled berry syrup (vegan) (gf)



Traditional Roast Lothian Turkey (gf*)

With pigs in blankets, sage and onion stuffing and gravy

Roast Sirloin of Beef (gf*)

With Yorkshire puddings and gravy

Chicken Balmoral (gf*)

Breast of chicken stuffed with haggis, served with a whisky sauce

Glazed Salmon Fillet (gf*)

Honey, soy and five spiced glaze and warm salsa

Vegan Christmas Dinner

Vegan roast with lentils and cranberries and vegan gravy

Main Courses are served with roast potatoes & seasonal vegetables



Traditional Christmas pudding with brandy sauce (v)

Raspberry cheesecake topped with crushed meringue and dark chocolate (v)

Warm apple and cinnamon crumble with crème anglaise (v)

Chocolate and orange tart with candied oranges (v)

Cranberry, strawberry, champagne jelly with boozy cream (gf)

GF* - gluten free available



**2 Course Lunch £18 • 3 Course Lunch £24
2 Course Dinner £20 • 3 Course Dinner £26**