

Festive Menu 2024

Carrot, Parsnip and Coriander Soup ^{VG,GF}

Grilled Goats Cheese on a Salad of Pea Shoots, Endive, Caramelised Walnuts
and Cranberries ^{V,GF}

Chef's Chicken Liver Parfait with Cumberland Sauce and Toasted Brioche ^A

Smoked Mackerel Crostini

Traditional Roast Turkey with Trimmings and Cranberry Sauce ^{GF}

Moroccan Lamb Tagine, Couscous and Warmed Khobez Bread

Ginger Baked Fillet of Salmon with Dressed Red Cabbage Slaw ^{GF}

Mushroom Ravioli, Light White Wine Cream, Dusted with Parmesan ^V

Christmas Pudding with Brandy Sauce and Vanilla Ice-cream ^V

Warmed Apple Pie with Fresh Cream ^V

Chocolate Cup Layered with Salted Caramel and Belgian Chocolate Mousse
served with Toffee Fudge Ice-cream ^{V,A}

Selection of Scottish and Continental Cheese with Red Onion Chutney and
Arran Oatcakes ^{V,A}

Coffee and Mints

Dates: 1st – 24th December. Available 12:00 – 2:00 pm & 6:00 pm – 8:30 pm.
Price £36.75 per person

A deposit* of £10.00 per person is required to confirm a booking.
Payable within 7 days of making the reservation.

*Deposits are non-refundable and non-transferable. Menus are subject to change.

GF – Gluten Free, A – Gluten Free Adaptable, V – Vegetarian, VG – Vegan

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