



Festive menu

Starters

Chefs Soup of Day with warmed bread and butter *

Smoked Duck Breast and spiced cranberry jam *

Chicken Liver Pate, onion chutney and Barnett's artisan bread *

Smoked Salmon Parcel filled with lemon and chive soft cheese, with Barnett's oatcakes*

Creamy garlic and nutmeg mushrooms on toasted corn bread*

Mains

Ayrshire Turkey accompanied with boiled and roast potatoes, chef's selection of seasonal vegetables and all the trimmings*

Smoked Haddock Timble, locally smoked Haddock filled with prawns and cooked with a saffron and cream reduction, served with new potatoes and seasonal vegetables*

Flat Iron Aberdeenshire Steak, cooked to your liking with boiled and roast potatoes, chef's selection of seasonal vegetables, topped with a rich red wine sauce*

Pan Fried Hake Fillet, on a warming butter bean, chorizo and roasted tomato stew*

Creamy Spinach and Ricotta bound with linguine pasta, accompanied with crusty garlic bread

Desserts

Lemon posset, lemon coulis and a shortbread round*

Cheese and biscuits, selection of Scottish cheeses served with chutney and Barnett's oatcakes*

Rich Christmas pudding topped with warmed brandy sauce*

Bailey's liqueur cheesecake with fresh whipped cream

Mincemeat Pies and Tea or Coffee to finish

2 Courses £18.95

3 Courses £24.00

(*GF OPTION AVAILABLE)

