



Button Mushrooms, Garlic Cream Sauce, Mozzarella Glaze, Wholemeal Crusty Bloomer **(GFA) (V)**

Chicken Liver Pâté, Red Onion Chutney, Oatcakes **(GFA)**

Fanned Melon, Pineapple and Berry Compote with Raspberry Sorbet and Fruit Coulis **(GF) (V)**

Homemade Soup of the Day served with Crusty Bloomer **(GFA)**

Tower of Haggis, Potato and Turnip Cream served with a Whisky Jus

Prawn Cocktail with Little Gem Lettuce, Fresh Lemon and Wholemeal Bread **(GFA)**

Cullen Skink – Smoked Haddock and Potato Chowder served with Wholemeal Bread **(GFA)**

Goats Cheese, Beetroot and Apple Salad with Basil Pesto **(GF) (V)**

Crispy Chicken Tempura, Sweet Chilli Dip, Salad Garnish

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Breast of Chicken topped with Haggis served with a Pink Peppercorn Sauce **(GFA)**

Traditional Roast Turkey with all the Trimmings **(GFA)**

Sweet Potato and Chickpea Curry cooked in a Mild Curry Sauce served with Basmati Rice and Mini Naan **(GFA) (V)**

Fillet of Salmon in a White wine Cream Sauce **(GF)**

Green Thai Chicken Curry served with Rice and Prawn Crackers **(GF)**

Smoked Haddock Mornay in Cream Sauce glazed with Cheddar **(GF)**

Beef Stroganoff served with Basmati Rice

Cajun Breast of Chicken served with Basmati Rice and a Cajun Cream Sauce **(GF)**

Homemade Steak and Ale Pie topped with a light Puff Pastry

Stir fried Noodles, Onions, Peppers and Pak Choi with Teriyaki Sauce **(V)** and Prawn Crackers

Prawn Salad served with dressed Leaves, Peppers, Tomato, Cucumber, Coleslaw, Beetroot, Boiled Egg and your choice of Fries or Boiled Potatoes **(GF)**

Goats Cheese Salad served with dressed Leaves, Peppers, Tomato, Cucumber, Coleslaw, Beetroot, Boiled Egg and your choice of Fries or Boiled Potatoes **(GF) (V)**

8oz Sirloin Steak cooked to your liking served with Grilled Tomato, Mushroom, Battered Onion Ring, Fries and Peppercorn Sauce ( £7.00 Supplement )

Profiteroles filled with Chantilly Cream, drizzled with Chocolate Sauce and served with Vanilla Ice Cream

Biscoff Cheesecake of the Day served with Vanilla Ice Cream

Eton Mess, Berry Coulis and Raspberry Vanilla Ice Cream **(GF)**

Rhubarb and Berry Crumble, Homemade Custard

Traditional Christmas Pudding with Warm Brandy Sauce

Melon, Pineapple, Berry Compote, Fruit Coulis, Strawberry Ice-Cream **(GF)**

Snowball Coupe – Vanilla Ice Cream and Fresh Cream topped with Snowball and drizzled with Chocolate Sauce **(GF)**

Cheese Platter – Brie, Blue Cheese, Austrian Smoked Cheddar and Cheddar with Grapes, Apple and Celery **(GFA)**

**SERVED 4.30pm – 8.30 pm last orders**

**2 courses - £22.95**

**3 courses - £26.95**