



# CHRISTMAS EVE MENU



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

Chicken Liver Pâté, Red Onion Chutney and Garlic Bread (GFA)

Fanned Melon, Pineapple, Mango and Berry Compote with Raspberry Sorbet  
and Fruit Coulis (v)(GF)

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

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

Scottish Smoked Salmon, Smoked Trout and Prawns Marie Rose  
with Wholemeal Bread (GFA)

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

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

Crispy Chicken Tempura, Sweet Chilli Dip, Salad Garnish

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

Mushroom Stroganoff served with Basmati Rice (V)

Traditional Roast Turkey with all the Trimmings (GFA)

Moroccan Bean and Chickpea Tagine served with Rice and Flatbread (V)(GFA)

Lemon Pepper Crusted Fillet of Salmon (GFA)

Lamb Rogan Josh Curry served with Basmati Rice and Naan Bread (GFA)

Seafood Trio ~ Grilled Fillet of Salmon, Sea Bass and King Prawns with Garlic  
and Chive Butter (GFA)

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

Chargrilled Lamb Cutlets (cooked Pink) served with Dauphinoise Potato, Root Vegetables  
and a Red Wine Jus (GF)

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 (GFA)  
(£7.00 Supplement)

IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES PLEASE ADVISE YOUR SERVER

(GF/GF ALTERNATIVE) DISHES ARE MADE WITH GLUTEN FREE INGREDIENTS HOWEVER ALTHOUGH WE  
TAKE THE UTMOST CARE WE CANNOT GUARANTEE THAT THERE WILL BE NO CROSS CONTAMINATION

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

**Angel's Lemon and Lime Cheesecake served with Vanilla Ice Cream**

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

**Rhubarb and Berry Crumble with Homemade Custard (GF)**

**Traditional Christmas Pudding with Warm Brandy Sauce (GFA)**

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

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

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



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

**2 courses - £23.95**

**3 courses - £27.95**