



Christmas Day Menu

3 COURSES £49 ADULT* £29 CHILDREN**

Enjoy a glass of bubbly on arrival!

A P P E T I S E R S

v Soup of the Day

served with crusty bread & butter

Haggis, Neeps & Tatties

a traditional combination with a whisky onion sauce

GF VO Crispy Potato Skins

served with tomato salsa & garlic mayonnaise

Classic Prawn Cocktail

juicy north atlantic prawns tossed in creamy marie-rose dressing on a bed of salad, served with toasted garlic bread

Tempura of Tiger Prawn

5 costal prawns accompanied by a thai soy & ginger relish

Sweet Chilli Chicken Pakora

served with salad and sweet chilli sauce

T O S S E D S A L A D S

Served with Toasted Garlic Bread

Fresh Flaked Salmon

flaked salmon, rocket, potatoes in a olive tapenade dressing

VE Herbed Vegetable Tempura

with soy & ginger dipping sauce on trio leaf salad with peppers, tomatoes, cucumber, celery & carrot in oil & vinegar dressing

S T E A K S

with roast cherry tomatoes, mushrooms, onion rings, chunky chips & coleslaw. gluten free options available

Sirloin 10oz

Ribeye 8oz

With Peppercorn Sauce or Mushroom & Onion Sauce

H I G H L A N D F A Y R E

Beef Steak Pie

topped with a puff pastry lid, with chunky chips & peas

North Sea Haddock & Chips

in guinness batter, with home made tartare sauce, chunky chips, garden peas & fresh lemon

Chicken & Mushroom Pie

in a creamy white wine sauce, topped with a puff pastry lid, served with chips & peas

v Vegetable & Asparagus Pie

in a creamy tomato sauce, topped with a puff pastry lid and served with chunky chips & peas

VO Scotch Beef & Cheese Burger

Vegetable Cheese Burger

scotch beef slider in a toasted brioche bun with cheddar cheese, lettuce, rocket, tomatoes, red onion, mayonnaise & relish with chunky chips, crispy onion rings and coleslaw



*Traditional Roast Turkey
with all the festive trimmings!*

A S H S P E C I A L I T I E S

Served with Selected Fresh Market Vegetables

Gluten Free Options Available

Lamb Shank

with a rich rosemary jus on herbed mashed potatoes

Chicken Balmoral

chicken breast stuffed with haggis in a creamy whisky onion sauce, served with butter mash

GF Thai Green Curry

Vegetarian | Chicken | Tiger Prawn (8)

bamboo shoots with a timbale of rice & a crispy popadum

VO Breaded Mushroom Carbonara

penne pasta in a classic creamy mushroom, bacon & white wine carbonara sauce with rustic garlic bread

GF Salmon Fillet

on a bed of creamy asparagus mash with chive butter sauce

Beef Stroganoff

mushrooms, peppers & onions in a creamy mustard sauce tossed with penne pasta

P U D D I N G S & D E S S E R T S

v Baba au Rhum Cake

infused in dark rum syrup served warm with vanilla ice cream

v Crème Brulée

served chilled with a caramelised topping and shortbread

VO Hot Banana Fritter Surprise

with vanilla ice cream, coconut flakes & butterscotch sauce

v Famous Sticky Toffee Pudding

with lashings of hot treacle sauce & vanilla ice cream

v Ice Cream Explosion

trio of ice cream with bananas, raspberry & chocolate sauces

Christmas Pudding

the christmas classic with brandy sauce!



V VEGETARIAN (SOME DISHES INCLUDE EGGS AND DAIRY)

VE VEGAN VO VEGAN OPTION AVAILABLE GF GLUTEN FREE

Note : Due to the presence of nuts in some products there is a small possibility that nut traces may be found in any of our menu items along with eggs.

Please inform your server if you have any allergies or special dietary requirements.

Our prices all include VAT. Service charge not included on your bill.

*Terms & Conditions apply **Children 3-14 years old

