



£39.50
PER PERSON

FESTIVE DINNER

19TH NOVEMBER – 24TH DECEMBER
FROM 4.30PM

CELERIAC SOUP (vg)

Hazelnut & truffle

CHICKEN LIVER PARFAIT

Port jelly, fig bread crostini

SEARED SCALLOP

Beetroot, coconut & lime

TRADITIONAL ROAST TURKEY BALLOTINE

Stuffing, kilted sausages,
beef dripping roasties & red currant gravy

JOSPER GRILLED TWEED VALLEY 35 DAY

DRY AGED SIRLOIN STEAK (227G, 10OZ)

House salad, triple cooked chips, peppercorn sauce

SEA BREAM MESSINESE

Crushed potato, pine kernel, sunblush tomato, dill

JOSPER GRILLED SQUASH (vg)

Marinated red onion, beetroot hummous, dukkah

TRIPLE CHOCOLATE MOUSSE

Raspberry sorbet

GINGER PUDDING

With rum & raisin ice cream

CHRISTMAS PUDDING

Brandy sauce

ARRAN SMOKED CHEDDAR

Home-made seasonal chutney & Arran oaties

