

FESTIVE MENU

£19.95 for 3 courses, £16 for 2 courses

STARTERS

Soup of the day

Duck and cranberry terrine, apple and cinnamon compote

Isle of Bute smoked salmon, goats cheese mousse

Breaded Scottish brie, roast beetroot (v)



MAINS

Traditional roast turkey with all the trimmings



Braised shin of beef, pickled walnut jus, mashed potatoes and seasonal vegetables

Seared seabream, sautéed potatoes, prawn and caper butter

Butternut squash and pesto risotto (v)

DESSERTS

Sticky toffee pudding, butterscotch and vanilla ice cream

Raspberry and cinnamon cheesecake, honeycomb brittle

Christmas pudding, brandy cream

Selection of Scottish cheeses

FESTIVE COCKTAILS

£6.50 each

EGGNOG

Spiced rum, cream, sugar syrup, milk

SLOE GIN NEGRONI

Sloe gin, Vermouth Rosso, Campari

AMARETTO SOUR

Amaretto, lemon, sugar syrup, egg white

HOT BUTTERED RUM

Rum, unsalted butter, runny honey, nutmeg

CHRISTMAS FRENCH MARTINI

Vodka, Christmas syrup, pineapple juice

FESTIVE FIZZ

Prosecco, Christmas syrup

