



FESTIVE LUNCH 2018

Soup of the Day

Chicken & Roasted Red Pepper Terrine, Celeriac Remoulade & Arran Oaties

Gateau of Arran Haggis (or Vegetarian), Whisky & Peppercorn Cream

Scottish Smoked Salmon with Caper, Lemon & Horseradish Sauce & Rye Bread

Duo of Melon with Berry Compote & Fruit Sorbet

Traditional Roast Turkey with Trimmings

**Smoked Haddock Gratin, Ayrshire Bacon, Creamed Potato, Leeks, Smoked Cheddar Glaze
& Poached Egg**

Rump of Beef Braised in Red Wine & Shallots, Chive Mash & Roasted Root Veg

Roast Chicken Breast, Haggis Bon Bons, Sweet Curried Cream

Mixed Nut & Spinach Roast with Wild Mushroom Gravy

Christmas Pudding, Brandy Cream Sauce & Vanilla Ice Cream

Sticky Toffee Pudding, Hazlenut Butterscotch Sauce, Vanilla Ice Cream

Rich Chocolate Orange Mousse, Chantilly Cream

Baileys & White Chocolate Cheesecake, Berries & Ice Cream

Local & International Cheeseboard, Whisky Fruit Chutney & Highland Oatcakes

2 Courses: £15.95 - 3 Courses: £18.95



FESTIVE DINNER 2018

Soup of the Day

Chicken & Roasted Red Pepper Terrine, Celeriac Remoulade & Arran Oaties

Gateau of Arran Haggis (or Vegetarian), Whisky & Peppercorn Cream

Scottish Smoked Salmon with Caper, Lemon & Horseradish Sauce & Rye Bread

Duo of Melon with Berry Compote & Fruit Sorbet

Traditional Roast Turkey with Trimmings

Smoked Haddock Gratin, Ayrshire Bacon, Creamed Potato, Leeks, Smoked Cheddar Glaze
& Poached Egg

Rump of Beef Braised in Red Wine & Shallots, Chive Mash & Roasted Root Veg

Roast Chicken Breast, Haggis Bon Bons, Sweet Curried Cream

Mixed Nut & Spinach Roast with Wild Mushroom Gravy

Christmas Pudding, Brandy Cream Sauce & Vanilla Ice Cream

Sticky Toffee Pudding, Hazelnut Butterscotch Sauce, Vanilla Ice Cream

Rich Chocolate Orange Mousse, Chantilly Cream

Baileys & White Chocolate Cheesecake, Berries & Ice Cream

Local & International Cheeseboard, Whisky Fruit Chutney & Highland Oatcakes

2 Courses: £18.95 - 3 Courses: £22.95