



# Christmas Day Dinner

3 COURSE DINNER 50.00 PP  
INCLUDES A COMPLIMENTARY GLASS OF FIZZ

## STARTERS

### SEAFOOD ROULADE (GF)

Rollled Smoked Salmon with Langoustine Tails, Crème Fraiche, Dill, Rocket Garnish

### BLACK BEAN BROTH (GF)

Beans, Rice, Vegetable Broth, Crème Fraiche

### HAGGIS STACK

Tower of Haggis, Neaps & Tatties on an Oatcake Base

### HADDOCK FISHCAKE

Smoked Haddock Fishcake, Creamed Leeks

### AUBERGINE BAKE (GF)

Roast Aubergine, Shallow Fried in an Egg & Parmesan Batter, Tomato Sugo

## MAIN DISHES

### ROAST TURKEY

Traditional Roast Turkey, Stuffing, Roast Potatoes, Winter Vegetables & Cranberry Sauce

### FILLET ROSSINI (GF)

Fillet Steak Served on a Crouton, Topped with Pate, Madeira Sauce, Winter Vegetables, Roasted Potatoes

### SALMON PARCEL (GF)

Oven Baked Salmon Fillet with Sliced Potato, Cherry Tomatoes, Rosemary, Garlic Butter, White Wine & Asparagus, Mixed Salad

### LAMB SHANK (GF)

Braised Lamb Shank, Mashed Potato, Winter Vegetables, Red Wine Jus

### STUFFED PEPPER (GF)

Baked Pepper Filled with Rice, Mushrooms & Goats Cheese On a Bed of Tomato Sugo

## DESSERTS

### CHRISTMAS PUDDING

Traditional Christmas Pudding & Brandy Sauce

### SCOTTISH CHEESE

Oatcakes, Red Onion Marmalade

### CHOCOLATE BROWNIE (GF)

Warm Brownie Served with Vanilla Ice Cream

### TIRAMISU

Homemade Italian Trifle

## TEA, COFFEE & MINCE PIES



(GF) GLUTEN FREE OPTIONS AVAILABLE, PLEASE ASK YOUR SERVER FOR DETAILS