



Festive Celebration Menu 2021



Chefs Soup of the Day
with our own homemade roll

Smooth Chicken Liver Parfait
homemade chutney, Arran oaties, balsamic glaze

Creamy Garlic Mushrooms (v)
Homemade garlic bread, grilled with cheese

Prawn Cocktail
Classic Marie Rose sauce, brown bread

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Traditional Roast Turkey
*pigs in blankets, stuffing, roasted potatoes & vegetables
cranberry sauce & pan gravy*

Tullochs Prime Popeseye Steak
handcut chips, grilled tomatoes, watercress, pepper cream sauce

Vegetable & Mixed Bean Chilli (v)
steamed rice, sour cream, jalapenos & tortilla chips

Grilled Scottish Salmon
cajun spiced vegetables, garlic sauteed potatoes & rich tomato sauce

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2 course (starter & main) £19.95

Add on dessert

Warm Christmas Pudding, brandy sauce

Sticky Toffee Pudding, vanilla ice cream

Pear & Toffee Crumble, vanilla custard

Berry Compote Meringue, whipped cream,

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Available everyday 12- 8pm 3 courses £25.95

from Monday December 6th until Thursday 23rd