



2 courses at £15.95

3 courses at £18.95

Homemade Lentil Soup with Crusty Bread (gf bread available)

Trio of Melon with a Luxury Sorbet and Raspberry Coulis (vg)

Trio of Mini Appetizers

Breaded Brie & Cranberry

Quenelle of Chicken Liver Pate on a Mini Oatcake

Haggis, Neeps & Tatties Bon Bon with Apple & Plum Chutney

Traditional Roast Border Turkey with Sage and Red Onion Stuffing, Chipolatas, Fresh Vegetables, New and Roast Potatoes

Braised Galloway Beef with a Rich Red Wine Jus, Fresh Vegetables, New & Roast Potatoes (gf)

Spiced Butternut Squash & Quinoa Cakes with Dressed Leaves, Spicy Tomato Salsa and New Potatoes (vg)

Fillet of Salmon with Sun dried Tomato and Garlic Herb Butter, Fresh Vegetables, New & Roast Potatoes (gf)

Chicken Breast Stuffed with Haggis with a Cream Peppercorn Sauce, Fresh Vegetables, New & Roast Potatoes

Trio of Mini Desserts

Mini Strawberry Meringue

Mini Chocolate Profiterole

Mini Lemon Torte

Traditional Christmas Pudding with Brandy Crème Anglaise

Selection of Scottish Cheeses with Rough Oatcakes & Homemade Chutney

Soya Ice Cream with Fresh Seasonal Berries (vg & gf)

Please ask a member of staff regarding any special dietary or allergy requirements