



Festive Menu

Starters

Roasted Onion & Chestnut Soup

Served with Crusty Bread (vg)

Duo of Smoked Salmon

Served with Herb Crème Fraiche,
Beetroot and Lemon Gels, Pea Shoots (gf)

Confit Duck Leg & Chicken Terrine

Hoisin Gel, Caramelised Plum and Arran Oaties (gfa)

Main Course

Roast Turkey served with all the trimmings

Hand Carved Breast And Leg Of Turkey Served With Sage And
Cranberry Stuffing, Pigs In Blankets, Beef Dripping Roasters,
Honey Glazed Root Vegetables And Turkey Gravy (Gfa)

Fillet of Hake

Creamed Leek and White Bean Cassoulet,
Garlic and Citrus Crumb, Herb Oil (gfa)

Butternut Squash & Asparagus Risotto

With Basil Pesto and Parmesan Tuille (vga, gfa)

Dessert

Christmas Pudding

Brandy cream, Arran Dairies Vanilla Vegan Ice Cream (vg)

Dark Chocolate and Cherry Tart,

Arran Dairies Dark Cherry Sorbet,
Chocolate & Hazlenut Granola

Arran Cheeseboard

with Arran Oaties & Chutney

Mince Pies to finish

2 Courses - £24 Per person

3 Courses - £29 Per person

vga = Vegan available, gfa = Gluten Free Available