

# Seasonal Lunch

2 Course £13.50 • 3 Course £15.95

## Starters

Carrot & Coriander Soup  
Served with Lightly Curried Croutons.

Breaded Mushrooms (v)  
Served with a Garlic and Cracked Black Peppercorn and Chive Mayonnaise.

Melon Plate (v)  
With Fresh Fruit & Chef's Coulis

Salad of Warm Bacon, Brie & Black Pudding  
with crisp Seasonal Leaves

Chicken Liver Pate  
Served with triangles of warm toast and a Cumberland Sauce.

## Main Courses

Sliced Roast Beef  
Served with a Whisky Cream Sauce

Roast Ayrshire Turkey  
with Pan Gravy and all the trimmings

Fresh Fillet of Poached Salmon  
Lightly poached and served with a Dill and Chardonnay Sauce.

(Above dishes are served with Fresh Market Vegetables and Potatoes)

Warm Cajun Chicken Salad  
Served with a Curried Mayonnaise

Creamy Garlic Penne Pasta (V)  
Served with Char Grilled Vegetables with an Italian Tomato and Basil Sauce

## Homemade Sweets

Chocolate Tia Maria Profiteroles  
Coated with a Tia Maria Liqueur and Chocolate Sauce.

Apple & Cinnamon Pie  
Topped with a Warm Caramel Sauce

Classic Dream of Rob Roy  
Luxury Ice Cream topped with hot Toffee & Drambuie Sauce,  
finished with Shortbread and Toasted Oats

Traditional Christmas Pudding  
With Chef's Brandy Sauce.

Scottish Cheese Plate

# Seasonal Dinner

2 Course £19.95 • 3 Course £21.95

## Starters

Cream of Chicken & Tarragon Soup  
Served with Herb Croutons

Baked Mushrooms & Gruyere Cheese Tartlet

Chicken Liver Pate  
Served with a warm Cumberland Sauce and rough Oatcakes

Melon Plate (v)  
with Fresh Fruit and Chef's Coulis

Smoked Salmon Tower

## Main Courses

Bacon And Brie Chicken  
Stuffed with Brie, and topped with a Bacon and Leek Cheese Sauce

Traditional Roast Ayrshire Turkey  
with Pan Gravy and all the trimmings

Sliced Roast Beef  
with a Cabernet Wine and Shallot Pan Gravy

Fresh Fillet of Poached Salmon  
with a Dill and Chardonnay Cream Sauce

Roasted Vegetable Parcel (v)  
Roasted Winter Vegetables with Cheese in a Puff Pastry Parcel

(All served with Fresh Market Vegetables and Potatoes)

## Homemade Sweets

Chocolate Tia Maria Profiteroles  
Coated with a Dark Chocolate And Tia Maria Sauce

Traditional Christmas Pudding  
with Chef's Brandy Sauce

Classic Dream of Rob Roy  
Luxury Ice Cream topped with a hot Toffee and Drambuie Sauce,  
finished with Shortbread and Toasted Oats

Strawberry Cheesecake  
on a bed of Winter Berry Coulis

Fresh Fruit Pavlova  
Topped with Cream and Laden With Seasonal Fruits

Scottish Cheese Plate

# Christmas Day

£44.50 • Under 12 £22.50 • High Chair £12.50

## Starters

Melon Plate (v)  
with Fresh Fruit & Chef's Coulis

Breaded Mushrooms(v)  
Served with a Garlic and Cracked Pepper Mayonnaise

Salmon & Prawn Plate  
Smoked Salmon Ribbons served on Salmon Mousse topped with Greenland Prawns

Chicken Liver Pate  
Served with a Cranberry Marmalade and Traditional Rough Oatcakes

Chicken Tartlet  
Strips of Chicken & Bacon Tartlet topped with Gruyere Cheese and oven baked

*Intermediate*  
Cream of Tomato & Basil Soup with Parmesan Croutons (V)

## Main Courses

Roast Sliced Breast of Duck  
Served with an Orange & Cointreau Glaze

Sliced Roast Sirloin of Beef  
With a Rich Burgundy Wine Pan Gravy

Roast Ayrshire Turkey  
with Pan Gravy & all the Trimmings.

Baked Cajun Chicken Fillet  
Served with a Cajun Spices Cream Sauce

Poached Salmon  
With a Dill and Chardonnay Sauce

Roasted Vegetable Filo Parcel (v)  
Filo Basket filled with Baked Seasonal Vegetables on a Bed of Cheese Sauce  
(All served with Fresh Market Vegetables and Potatoes)

## Homemade Sweets

Traditional Christmas Pudding  
With Chef's Brandy Sauce

Classic Dream of Rob Roy  
Luxury Ice Cream topped with a hot Toffee and Drambuie Sauce,  
finished with Shortbread and Toasted Oats

Dark Chocolate Tia Maria Profiteroles  
Filled with Chocolate Praline Mousse coated with Tia Maria Chocolate Sauce

Fresh Fruit Pavlova  
Served on a Bed of Chocolate Orange Sauce

Home-made Strawberry Cheesecake  
Served with Cream

Scottish Cheese Plate

# Hogmanay

£45.50

## Starters

Scotch Broth Soup  
Served with Bread Rolls

Chicken Liver Pate  
Served with a warmed Cumberland Sauce with rough Oatcakes.

Traditional Smoked Salmon  
Served with Brown Bread

Melon Plate (v)  
Fresh Fruit and Chef's Coulis

Haggis and Black Pudding Tower  
Topped with a Whisky Cream Sauce

## Main Courses

Chicken Bonnie Prince Charlie  
Stuffed with Haggis and topped with a Whisky Cream Sauce

Sliced Roast Sirloin of Beef  
With a Rich Burgundy Wine Pan Gravy

Poached Salmon  
with Dill and Elderflower Sauce

Traditional Steak & Ale Pie  
Made with Belhaven Ale

Roast Haunch of Venison  
With a Port and Redcurrant Gravy

Stuffed Peppers with a Mediterranean Risotto (v)  
(All served with Fresh Market Vegetables and Potatoes)

## Homemade Sweets

Dark Chocolate Tia Maria Profiteroles  
Cream filled Profiteroles with a Home-made Chocolate and Tia Maria Sauce

Lairds Sherry Trifle

Dream of Rob Roy  
Luxury Ice Cream topped with hot Toffee & Drambuie Sauce,  
finished with Shortbread and Toasted Oats

Cranachan Pavlova  
Raspberry, Honey, Oatmeal and Whisky Served over a crisp Meringue.

Scottish Cheese Plate