



HOUSE FOR  
AN  
ART LOVER

# FESTIVE MENU

£40.00 pp

Please select a maximum of 2 starters, 2 main courses & 2 desserts  
to create your event menu.

\*Pre-order required

## STARTERS

### **Winter Vegetable & Lentil Soup**

Farmhouse bread

### **Chicken Liver Parfait**

Cranberry chutney, oatcakes

### **Smoked Salmon**

Roasted beetroot, cream cheese,  
beetroot crisps

### **Honey Whipped Goats Cheese**

Orange, fig and walnut bread

Please speak to us directly with regards to  
any special dietary requirements



## MAIN COURSES

### **Turkey Roulade**

Pigs in blankets, thyme roasted potatoes,  
roasted roots, brussels sprouts, jus

### **Braised Shin Of Beef**

Sticky red cabbage, smoky bacon, roasted  
roots, mustard mash, red wine jus

### **Pan Seared Fillet of Cod**

Sauteed potatoes , curried parsnip,  
caper butter sauce

### **Maple Baked Butternut Squash**

Root vegetables, pecan nuts, crispy sage

## DESSERTS

### **Spiced Apple Parfait**

Cinnamon whipped cream,  
gingerbread crumble

### **Warm Drambuie Fruits**

Vegan vanilla ice cream, oat crumble

### **Chocolate Pudding**

Chocolate sauce , baileys ice cream

### **Raspberry Meringue Roulade**

Custard sauce



HOUSE FOR  
AN  
ART LOVER

# FESTIVE CANAPES

Treat your guests to a selection of  
freshly prepared festive canapes  
on arrival

£9.00pp

Brie & cranberry tartlet

Glazed pig 'n' blanket

Smoked salmon oatie  
with mulled wine syrup

Vegan stuffing bon bon



# ARRIVAL DRINKS

£5.95 pp

Choice of: glass of house wine, bottle of beer,  
mainline spirit & mixer or a soft drink

£6.95 pp

Choice of drinks as above plus Prosecco option

# FESTIVE COCKTAILS

Upgrade your arrival drinks to include  
cocktail options!

Select two from the below

+£4.00 pp

Christmas Spritz - Aperol, Prosecco, ginger beer

Mulled Mimosa - Edinburgh Gin mulled gin,  
orange juice and Prosecco

Classic Mulled Wine

Festive Mojito - Rum, cranberry juice, soda, mint

