



FESTIVE MENU

£40.00pp

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 SalmonRoasted 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

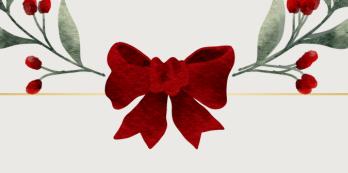
Chocolate Pudding

Chocolate sauce, baileys ice cream

Raspberry Meringue Roulade

Custard sauce







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

£5.95pp

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

£6.95pp

Choice of drinks as above plus Prosecco option

FESTIVE COCKTAILS

Upgrade your arrival drinks to include cocktail options!
Select two from the below

+£4.00pp

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

