

FESTIVE MENU

ANGUS & ALE

STARTERS

Butternut squash and sweet potato soup, burnt shallot butter and bread
Home smoked Scottish salmon, pickled vegetables, horseradish crumble
Duck liver pate, candied walnuts, fig jam and toasted brioche
Beetroot and rosemary hummus bowl, roasted vegetables and spiced granola

MAINS

Turkey roulade with all the festive trimmings
Braised feather blade of beef, buttered cabbage, smoked bacon and chestnut, port reduction
Winter herb crusted hake, smoked garlic kale, parsnip and celeriac puree
Vegetarian haggis and toasted mixed nut pie with festive trimmings

DESSERTS

Traditional Christmas pudding, smoked brandy butter, winter berry compote
Cinnamon spiced panna cotta with cider apples and mulled wine syrup
White chocolate and cranberry bread and butter pudding, pistachio & hazelnut brittle
Selection of Scottish Artisan ice creams

3 Courses | £25.00

2 Courses | £21.50

Why not add-on;

Perrier Jouet NV on Arrival	£8.00 per person
Prosecco on Arrival	£6.50 per person
Mulled Wine	£4.50 per person
Tea / Coffee and Mince Pies	£3.75 per person
Extra Cheese Course	£5.00 per person

AVAILABLE ON REQUEST;

- **BESPOKE MENUS**
- **EXCLUSIVE USE HIRE**

A £10 per person deposit is required to secure all festive bookings. We do not charge service charge.