



Festive Menu 2018

£28.95

To start.....

Roast cherry vine tomato & charred pepper soup with toasted smoked cheddar brioche slices

Duck & Orange terrine served with grilled tattie scones & rhubarb chutney

Pan fried wood pigeon, wild mushroom duxelle & raspberry glaze

Own hot smoked salmon & dill mousse with pea puree

Red onion marmalade & Brie tartlet with dressed leaves

Stornoway black pudding & mulled apple croquette with rich mulled wine sauce

Mains.....

Lothian turkey, pigs in blankets, cranberry stuffing, roasties, festive vegetables.

Slow cooked Borders venison haunch, set on braised blackberry red cabbage served with fondant potato and a cranberry & juniper jus.

Cider cured salmon steak set on parmesan mash, drizzled with a crab bisque sauce with buttered sea vegetables

Fillet of beef, brie & red onion marmalade wellington, creamed mash, peppered kale, haggis sauce

Green pesto and festive nut linguine topped with shredded mozzarella

Desserts.....

Baileys crème brulee with a chocolate truffle

Traditional christmas pudding with Glayva sauce & caramelised cranberries

After eight cheesecake with vanilla ice cream

A selection of cheeses with oatcakes & crackers

Trio of ice cream

Chocolate cointreau pudding with zested orange custard

Filter coffee & tablet