



**FESTIVE MENU 2024**  
**AVAILABLE 1ST-24TH DECEMBER**  
**12 NOON UNTIL 9PM EVERY DAY**  
**£15 FOR ANY TWO COURSES**  
**£20.00 THREE COURSES**

### ***To Start***

#### **Homemade Chicken Liver Pate**

Oatcakes and Cinnamon & Orange Chutney

#### **Freshly Prepared Winter Soup (V)**

Served with a Crusty Roll

#### **Traditional Prawn Cocktail**

In a Rich Marie Rose Sauce

#### **Classic Bruschetta (V)**

Fresh Ripe Tomato, Red Onion & a Touch of Garlic

Served on Ciabatta Bread

### ***Mains***

#### **Christmas Turkey**

Served with all of the Trimmings

#### **Venison Pie**

Served in a Rich Red Wine Sauce and a Crusty Pie Lid

#### **Sea Bass Fillets**

Served on a Mustard Mash with a Lemon Butter Drizzle

#### **Carrot Wellington (V)**

A Fusion Carrot & Sweet Potato Filling Wrapped in Pastry

### ***Dessert***

Classic Italian Tiramisu

Selection of Ice Creams

Traditional Xmas Pudding with a Brandy Sauce

Gins of the Highlands Cheesecake

PLEASE ASK YOUR SERVER ABOUT ALLERGENS

**BOOK NOW TO AVOID  
DISAPPOINTMENT**

