



## STARTERS



**Cream of Leek & Potatoes, Crispy Sage and Roasted Hazelnuts GF, V**

**Tweed Trotters Rare Breed Pigs Terrine** (GF Avail.)  
Served with Balsamic Onions & Apple Chutney and Crusty Bread

**Hot Smoked Salmon, Capers Cream Cheese, Mild Pickles, Fresh Leaves and Dill Dressing** (GF, DF Avail.)

**Root Vegetables and Chestnuts Pithivier**  
*Braised Vegetables and Chestnuts seasoned with Nutmeg, Star Anise and Marmite*

## MAINS

**Traditional Turkey Breast**  
Homemade Stuffing, Chipolatas, Mash Potato, Buttered Brussel Sprouts, Caramelised Carrots and Parsnips, and Cranberry Sauce on the side

**Stout Beer Braised Beef**  
Served with Haggis Clapshot, Buttered Brussel Sprouts, Caramelised Carrots and Parsnips

**Oven Baked Sea Bass GF** (DF Avail.)  
Stuffed with Ratatouille, Provence Herbs and Lemon Sauce. Served with Celeriac Puree

**Celeriac Steak GF, DF, V**  
Served with New Potatoes, Caramelised Carrots and Parsnips, Olive Oil Pan Fried Brussel Sprouts & Apricots, Miso Gravy and Cranberry Sauce on the side



## DESSERTS



**Christmas Pudding and Traditional Brandy Sauce** (GF Avail.)

**Clementine Trifle**  
Chocolate Sponge, Clementine Compote, Orange Custard & Whipped Cream

**Poached Pear in Mulled Cider and Whipped Mascarpone with a hint of Cinnamon GF** (DF Avail.)

**Caramelised Custard Tart, Honey & Whisky Sauce, Whipped Mascarpone and Apple & Chestnut Compote**

**Ice Cream or Sorbet** (GF, Vegan Avail.)

**MINIMUM 2 COURSES**  
**2 COURSES FOR £28 / 3 COURSES FOR £32**

**WE CAN'T GUARANTEE NO NUTS OR GLUTEN CROSS CONTAMINATION IN OUR KITCHEN**

**ALL ITEMS INCLUDE VAT**