



## *Festive Set Menu*

*2 courses £19.25 or 3 Courses £23.95*

### Starters

**V Soup of the Day** served with seeded bread and butter  
(Our Famous Smoked Haddock Chowder is available – 1.50 supplement)

**V Wild Mushroom and Chestnut Risotto** with cauliflower fritter

**Ham Hock Terrine** with cherry tomato chutney and oatcakes

**V Grilled Goat's Cheese and Beetroot Salad**

**Herb Battered King Prawns** accompanied by tossed winter leaves and garlic jam

**Haggis and Stornoway Black Pudding "Baubles"** with a creamy whisky sauce

### Main Dishes

**Traditional Roast Turkey with Chestnut Stuffing** served with goose fat roasted potatoes, seasonal vegetables, cranberry sauce and a rich gravy

**Braised Lamb Shank** with a minted red wine gravy, seasonal vegetables and mustard mash

**V Beetroot and Butternut Squash Wellington** with kale pesto and seasonal vegetables

**Grilled Trout Fillet** with sautéed potatoes and broccoli finished with a prawn lemon and dill butter

**Slow Cooked Local Venison Casserole** in a rich red wine, juniper berry and chocolate jus served with sweet potato fondant and celeriac purée

**V Shredded Sprouts and Inverloch Cheese Crumble Tart** with tossed winter leaves

### Desserts

**Sticky Toffee Pudding** with toffee sauce and vanilla ice cream

**Crème Brulée** with white chocolate shortbread and bramble gin coulis

**Milk Chocolate and Bailey's Mousse** with satsuma coulis

**Cloutie Dumpling** with Glayva custard

**Trio of Festive Sorbets** orange, cranberry and apple and cinnamon

**Scottish Cheeseboard** with red onion marmalade and oatcakes (2.50 supplement)