

3 course Christmas lunch £16.95

Home-made butternut squash & sweet potato soup.

Venison and pheasant terrine with roasted chalottes, juniper berries and whisky served with a beetroot & orange chutney.

Scottish smoked salmon served with fresh mix salad and a home made sweet chilli jam with toasted ciabatta bread.

Home-made chicken liver and wild mushroom pate served with fresh salad and crostini.

Bruschetta with a choice of mushroom or fresh tomato, basil and mozzarella. Served with a fresh salad dressed in extra virgin olive oil and a sweet balsamic vinegar reduction.

Traditional Christmas turkey with sage and onion stuffing and sausages, served with a Chianti gravy juice.

Fillet of Scottish salmon poached with white wine & thyme.

Roast leg of lamb cooked in white wine & rosemary with a mint and gooseberry jelly.

Chicken breast goujons flour coated, pan fried sautéed with mushrooms and a touch of cream.

Egg tagliatelle with fresh king prawns, cream and basil pesto sauce.

Ricotta and spinach filled tortelloni with a creamy Bolognese sauce. V option served with a tomato and basil sauce.

Traditional Italian Tiramisu, butter scotch or vanilla ice cream drizzled with amaretto liquer or traditional Christmas pudding served with warm custard.