
CHRISTMAS LUNCH/DINNER

£10 Non Refundable Deposit | Required on Booking

Available 1st - 23rd Dec

- £25.00 (Pensioners £20.00) -

STARTERS

Chef's Homemade Soup (v)

Served with croutons

Chicken Liver Pâté

Served with onion chutney and oat cakes

Prawn Cocktail

Fresh prawns on a bed of lettuce topped with a marie rose sauce

MAIN COURSES

Traditional Roast Turkey

Served with Chipolatas, Vegetables, Potatoes and Rich Roast Gravy

Roast Topside of Prime Scottish 21 Day Matured Beef

Served with Potatoes, Market Vegetables & Rich Roast Gravy

Grilled Salmon

Served with a white wine cream sauce, fresh market vegetables and potatoes

Nut Roast (v)

Served With Fresh Market Vegetables, Potatoes and Gravy

DESSERT

Traditional Homemade Trifle

Christmas Pudding

Served with Brandy Sauce

Cheesecake of the Day

Ice Cream Sundae

CHRISTMAS PARTY NIGHT

£35.00pp

Arrival 7.30pm

Glass of fizz on arrival

CARVERY

Carvery served at 8pm

Traditional Turkey

Served with Chipolatas and lashings of Rich Roast Gravy

Roast Topside of Beef

Lavishly coated with a Rich Roast Gravy

Nut Roast (v)

All served with chef's selection of Potatoes and Roasted Market Vegetables

Apple Crumble

Traditional Homemade Trifle

Served with Pouring Cream

Fri 3rd / Sat 4th Decemer

Fri 10th / Sat 11th December

Fri 17th / Sat 18st December

HOGMANAY PARTY

£10 Deposit | Non Refundable

£45.00pp

Disco with piper

Glass of fizz on arrival

STARTERS

Chef's Homemade Soup (v)

Served with bread roll

Chicken Liver Pâté

Served with oat cakes

MAIN COURSES

Roast Beef

With potatoes, vegetables, Yorkshire pudding and rich roast gravy

Chicken stuffed with Haggis

With potatoes, vegetables and pepper sauce

Vegetarian option available.

DESSERTS

Cheesecake of the Day

Apple Crumble

