



★ ★ ★ *Festive Menu* ★ ★ ★

Chef's Soup of the Day served with Freshly Baked Crusty Bread  
Garlic Mushroom Gratin with Cheddar Cheese, Crispy Bacon and Herb Toast  
Chicken Liver Pate Flavoured with Brandy and Fresh Thyme served with Apple  
Chutney and Oatcakes  
Selection of Chilled Fresh Fruits and Melon with Costley's Sorbet  
Prawn and Smoked Salmon Cocktail with Apple Salad and Fresh Lemon  
Crispy Fried Goats Cheese with Tomato and Red Onion Salad, Pesto and Balsamic Dressing  
Cullen Skink – Smoked Haddock, Potato and Leek Chowder

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Roast Turkey with Sage and Onion Stuffing, Chipolatas, Fresh Cranberry Sauce and Light  
Turkey Jus  
Cajun Spiced Fillet of Scottish Salmon topped with Garlic Prawns and served with Savoury  
Rice and a Mild Curry Sauce  
Double Loin Lamb Chops served with Roasted Root Vegetables and Rosemary Butter  
Breast of Chicken and Haggis served with Leek and Nutmeg Potatoes, Glazed Carrots,  
and Peppercorn Sauce  
Slow Cooked Beef Bourguignon in a Rich Red Wine Sauce with Bacon Lardons, Mushrooms  
and Shallots  
Roasted Provençale Vegetable Penne Pasta topped with Brie and Parmesan served with  
Rocket, Tomatoes and Basil Pesto

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Christmas Pudding with Brandy Sauce and Costley's Ice Cream  
Banoffee Pavlova with Chocolate Curls, Caramel Sauce and Candied Pecan Nuts  
Apple Crumble with Sauce Anglaise and Costley's Ice Cream  
Chocolate Tart served with an Orange and Drambuie Compote  
Lemon Cheesecake with Passion Fruit Coulis and Costley's Coconut Ice Cream  
Selection of Scottish Farmhouse Cheese with Chutney, Grapes and Biscuits

*(Monday - Thursday)*

*2 course lunch £16.95 3 course lunch £21.95  
2 course dinner £17.95 3 course dinner £22.95*

*(Friday, Saturday & Sunday)*

*2 course lunch £17.95 3 course lunch £22.95  
2 course dinner £18.95 3 course £24.95*

**FOOD ALLERGIES & INTOLERANCE – BEFORE PLACING YOUR ORDER PLEASE SPEAK TO OUR STAFF  
ABOUT YOUR REQUIREMENTS**