# Christmas Set Menu

Three Course | 49 ( This Menu is subject to change)

## Starters

**Homemade Rosemary Foccacia** | Ve
Homemade Rosemary Foccacia served with Olive Oil and Aged Balsamic

**Potato, Leek and Roast Garlic Soup** | Ve | Gfo |
Served with Sourdough

**Grilled Goats Cheese** | Gfo | V
Apple Puree, Balsamic Fig Jam, Rocket and Parmasan Salad,
Toasted Sourdough



**Haggis Bon Bons**
Caramelised Red Onion, Whiskey Cream Peppercorn Sauce

**Oak Smoked Salmon and Crab** | Gfo | V
On Toasted Sourdough, Crab Claw, Sriracha Aioli

## Mains

**Roast Turkey**
Roast Turkey Breast wrapped in Smoked Streaky Bacon, Sage and Onion Stuffing, Duck Fat Roast Potatoes, Celariac Puree, Chipolatas and Roast Garlic Jus

**Gyros Spiced Tempura Cauliflower** | Veo
With Sage and Haricot Bean Mash, Feta, Crispy Onions, Pomegranite, Tamarind Honey Drizzle

**Roast Lamb Soulder** | Gfo
Slow Roasted Scotch Lamb Shoulder, Dauphinoise Potatoes, Black Pudding Bonbon, Tenderstem Broccoli and Roast Garlic Jus

**Arbroath Smokey Risotto**
Arbroath Smokey and Chorizo Risotto, Poached Egg and Aioli and Caviar

## Dessert



**Raspberry Sorbet and Strawberries** | Ve | Gfo
Three Scoops of Raspberry Sorbet with Strawberries and Strawberry Coulis

**Dark Chocolate Sticky Toffee Pudding** | V
Salted Caramel Sauce, Vanilla Ice Cream,

**Chocolate and Baileys Cheesecake** | Gfo | V
Bailys Cheesecake, Chocolate Shavings and Salted Caramel Sauce

**I.J Mellis Cheeseboard** | Gfo | V
A sellection of I.J Mellis Cheesecakes Served with Oatcakes

Please note a discretionary 10% service charge will be added to your bill, all of which, goes to our staff
Please inform your server of any allergies or intollerences.
Some of our dishes may contain nuts or traces of nuts