



Christmas Dinner Menu

STARTERS

Country Vegetable Soup

served with a crusty bread roll

Liver and Redcurrant Paté

*served with Scottish Oatcakes, homemade pickled
vegetables and onion marmalade*

MAIN COURSE

Traditional Roast Breast of Turkey

*served with chipolatas, oatmeal stuffing, roasted potatoes,
seasonal vegetables and gravy*

Roast Scottish Beef

*served with Yorkshire pudding, oatmeal stuffing, roasted
potatoes, seasonal vegetables and demi glace*

Winter Vegetable Tagine

*Slow cooked fresh vegetable stew, packed full of flavour
and warm spices*

DESSERT

Christmas Pudding

served with brandy custard

Snowflake Brownie

served with forrest berry compote

see next page for full allergen breakdown

Christmas Dinner Menu

Allergen Breakdown

Country Vegetable Soup

served with a crusty bread roll

Allergens: Soup contains Celery **(vegan and gluten free)**

Bread Roll contains Egg, Milk, Gluten

Gluten free bread available

Liver and Redcurrant Paté

served with Scottish Oatcakes, homemade pickled vegetables and onion marmalade

Allergens: Gluten

Traditional Roast Breast of Turkey

served with chipolatas, oatmeal stuffing, roasted potatoes, seasonal vegetables and gravy

Allergens: chipolatas, oatmeal stuffing contain gluten. gravy is gluten free.

Roast Scottish Beef

served with Yorkshire pudding, oatmeal stuffing, roasted potatoes, seasonal vegetables and demi glace

Allergens: Yorkshire pudding, oatmeal stuffing contain gluten, gravy is gluten free.

Winter Vegetable Tagine **(Vegan, Gluten Free)**

Slow cooked fresh vegetable stew, packed full of flavour and warm spices

Allergens: none

Christmas Pudding **(Vegetarian)**

served with brandy custard

Allergens: May contain traces of nuts, custard contains eggs, milk.

Snowflake Brownie **(Vegetarian)**

Allergens: Egg, Milk, Gluten

Vegan and Gluten Free option available

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Please inform a member of our team of any dietary requirements or allergens.