



## Christmas Lunch Menu

2 COURSES £19.95 • 3 COURSES £22.95

### STARTERS

**HOMEMADE FESTIVE SOUP** (V)

ask your server for today's soup

**SMOKED SALMON & KING PRAWNS**

with horseradish creme and lime vinaigrette

**DUCK PATE**

with oatcakes and onion chutney

**BAKED GOATS CHEESE** (V)

with hazelnut crust served with a cranberry & walnut dressing

**HADDOCK CHEDDAR AND  
SPRING ONION FISHCAKES**

served with a chive oil

### MAIN COURSES

All mains served with seasonal veg and roast potatoes

**TRADITIONAL TURKEY**

served with all the trimmings

**STEAK PIE AND MUSHROOM**

served with seasonal veg and roast potatoes

**PAN FRIED SEA BREAM**

served on a fresh cherry tomato and herb salsa

**MAC AND CHEESE** (V)

traditional favourite

**HAGGIS, NEEPS & TATTIES**

with a whisky gravy

**CLASSIC BURGER**

Topped with Isle of Arran caramelised onion chutney, mixed leaf salad & tomato

**CLASSIC CHICKEN BURGER**

Breaded strips of chicken breast, topped with black pepper mayo, mixed leaf salad & tomato

### DESSERTS

**CHOCOLATE ORANGE MOUSSE • FESTIVE CHEESECAKE  
CHRISTMAS PUDDING WITH CLEMENTINE CREAM • STICKY TOFFEE PUDDING**

(V) **Suitable for Vegetarians** Please ask your server for Gluten Free & Vegan Options.

Full allergen advice available on request. A 10% service charge for parties of 6 or over applies.