

Festive Dining

New Year's Day 2025

wild mushroom & tarragon soup

haggis, scotch egg, whole grain mustard mayo

grilled figs, black dub blue cheese, balsamic glaze

lobster bruschetta, cherry tomatoes, pea puree

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feather blade steak

pork belly, black pudding puree

haggis stuffed chicken supreme

herb crusted cod loin, parsley cream sauce

smoked applewood & fig tart

All main meals served with potatoes and seasonal vegetables

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cranachan

chocolate & blackberry mousse, toasted almonds

lemon tart, forest fruit compote

whiskey & orange trifle

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coffee, tea, and homemade petit fours

two courses 32.95 per person

three courses 39.95 per person

coffee, tea, and petit fours from £4.95 per person

Allergens provided by request - please inform your server of any food allergies or specific dietary requirements.