Festive Lunch Menu

AVAILABLE MONDAY – SATURDAY 12PM – 3PM

Starters

French Onion Soup
Swiss Cheese, Herb Crouton

Classic Cullen Skink
Smoked Haddock, Potato Velouté, Leeks, Chives, Croutons

Fried Calamari
Bang Bang Dressing, Cashew Nut Salad

Western House Prawn Cocktail
Marie Rose Sauce, Lemon, Fine Leaf Salad, Sourdough Croutons

Whipped Chicken Liver Pate
Nairn's Oatcakes, Festive Chutney

Salt Baked Girvan Beetroot
Goats Cheese, Clementine, Aged Balsamic, Pinenut

Locally Caught Haggis Pakora
Spiced Onion Mayo, Curried Slaw, Coriander, Shallot Salad

£24.95
2 COURSES

Mains

Ballotine of Turkey
With all the Trimmings

Roast Scotch Beef Sirloin
Mushroom, Caramelised onion, Celeriac, Pomme Frites, Red Wine Jus
(Supplement £7.50)

Poached Sole
Lemon, Leek & Prawn Fricassee, Potato Mousseline, Champagne Butter Sauce

Roasted Pumpkin Risotto
Sage, Candied Hazelnut, Mascarpone, Parmesan

Salmon & Prawn Makhani
Coronation Rice, Coriander, Garlic Naan, Spiced Onions

Individual Steak & Haggis Pie
Creamed Potato, Honey Roast Root Vegetable, Pink Peppercorn Sauce

Sides

Pickled Onion Rings ... £5

Pigs in Blankets, Cranberry Mayo ... £6

Tator Tots, Peppercorn Mayo ... £5

Skinny or Thick Chips ... £5

Add Truffled Parmesan ... £2

Brussel Sprouts, Pancetta, Chestnut ... £5

The Sweet Spot

Blackthorn Salted Caramel Crème Brûlée
Hazelnut, Eggnog Ice Cream

Eddie's Homemade Christmas Pudding
Brandy Crème Anglais, Vanilla Ice Cream

Clementine Tart
Pistachio, Cointreau Crème Fraiche

Black Forest Trifle
Chocolate & Kirsch Swiss Roll, Amarena Cherry, Chantilly Cream

Pink Lady Apple Tart Tatin
Vanilla Custard, Vanilla Ice Cream

Chef's Selection of Cheese
Please ask your server for today's selection

In House Ice Cream
Please ask your server for today's availability

Mince Pies & Tea or Coffee
(Supplement £5)

Homemade Mulled Wine
(Supplement £5)

£29.95
3 COURSES