Festive Private Dining Menu

CHOOSE FROM A 3 X 3 X 3

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

£32.50
2 COURSES

Mains

Ballotine of Turkey
With all the Trimmings

Roast Scotch Beef Fillet
Mushroom, Caramelised onion, Celeriac, Pomme Frites, Pink Peppercorn Sauce (Supplement £7.50)

Scottish Salmon
Lemon, Leek & Prawn Fricassee, Potato Mousseline, Champagne Butter Sauce

Roasted Pumpkin Risotto
Sage, Candied Hazelnut, Mascarpone, Parmesan

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

Pine & Whisky Smoked Loin of Venison
Roasted Parsley Root, House Sauerkraut, Blackberry & Dark Chocolate Jus

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

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

Chef's Selection of Cheese
Please ask your server for today's selection (Supplement £3)

Mince Pies & Tea or Coffee
(Supplement £5)

£40
3 COURSES