

Festive Dining

Gluten Free

Starters

**Spiced Sweet Potato & Butternut
Squash Soup (VO)
Warm Bread & Butter**

**Roast Beetroot (V) (N)
Whipped Feta, Golden Raisin,
Dukkah Spiced Nuts and Seeds**

**Smoked Salmon Roulade
Lemon Dill Crème Fraîche,
Lilliput Capers, Crostinis**

Main Courses

**Traditional Roast Turkey
Roast Potatoes, Pigs in Blankets,
Root Vegetables, Skirlie, Sprouts,
Red Wine Gravy**

**Braised Beef Shoulder
Parsley Creamed Potatoes,
Glazed Carrots, Red Wine
Gravy**

**Roast Fillet of Cod
Crispy Parmesan Potatoes,
Samphire, Tomato & Nduja
Vodka Sauce**

**Charred Hispi Cabbage (V) (N)
Romesco, Golden Raisin & Caper
Dressing, Crispy Parmesan
Potatoes**

Dessert

**Chocolate Torte
Amarena Cherries, Orange Whipped
Mascarpone**

**Sticky Toffee Pudding
Butterscotch Sauce, Vanilla
Ice Cream**

**Vanilla Cheesecake
Lemon Curd, Honeycomb,
Berry Compote**

**Scottish Cheese Selection
Frozen Grapes, Spiced Fig
Chutney, Biscuits**