



CHRISTMAS FAYRE 2026

available 1st to 24th December

1 Course (main) £23.00pp 2 Courses £33.50pp 3 courses £38.95pp

Starters

CHICKEN SCOTCH BROTH

with bloomer bread and butter (vegan option available)

CONFIT DUCK CROQUETTES

with a Hoisin dressing and a cucumber salad

SCOTTISH SMOKED SALMON PÂTÉ

with a citrus caper dressing and sourdough bread

ROAST BUTTERNUT SQUASH & GOATS CHEESE BRUSCHETTA (V)

with a chilli jam

Mains

SLOW-ROASTED LOCAL TURKEY

served with skirlie, roast potatoes, roasted carrots and parsnips, brussel sprouts, kilted sausage, cranberry sauce and a rich gravy

SLOW COOKED SCOTTISH SILVERSIDE OF BEEF

served with roast potatoes, roasted carrots and parsnips, Yorkshire pudding with red wine and rosemary gravy

BAKED FILLET OF NORTH SEA COD

topped with a chorizo crumb with parmentier potatoes, mixed vegetables and a tomato and basil sauce

CAULIFLOWER CHEESE TARTLET (VE)

with ratatouille and hasselback potatoes

Desserts

SPICED PEAR SPONGE served with custard and seasonal berries

SALTED CARAMEL CHEESECAKE with vanilla ice cream

ESPRESSO CRÈME BRÛLÉE home-made shortbread and winter berry compote

CLEMENTINE AND PROSECCO TORTE (VE GF) with vegan ice cream

Paul and Nick Quinn, along with our amazing team, would like to take this opportunity to thank you all for your fantastic support over the last year and wish each and everyone of you a very happy festive season.

Please ask a member of staff before ordering, if you have any particular allergy or requirements.