



# Merry CHRISTMAS



## FESTIVE MENU

TWO COURSES £20

THREE COURSES £24

### STARTERS

CURRIED LENTIL, PARSNIP & APPLE SOUP (V)  
*ARTISAN SOURDOUGH BREAD & BUTTER*

AVOCADO & NORTH ATLANTIC PRAWN COCKTAIL  
*SMOKED PAPRIKA MARIE ROSE SAUCE*

PORK & BEEF TERRINE  
*BEEETROOT & HORSERADISH RELISH, PICKLED RED ONION*

### MAINS

EAST LOTHIAN TURKEY BREAST  
*SAGE & ONION STUFFING, PIGS IN BLANKETS, GOOSE FAT ROAST POTATOES,  
BRUSSELS SPROUTS, HONEY GLAZED RAINBOW CARROTS & PARSNIP, GRAVY*

35 DAY DRY AGED SCOTTISH 8 OZ SIRLOIN STEAK  
*CRUNCHY CHIPS, HONEY GLAZED RAINBOW CARROTS & PARSNIP,  
PORT & CRANBERRY SAUCE*

BAKED COD WITH CAPERS & RAISINS CURRY SAUCE  
*CARAMELISED CAULIFLOWER AND CREAMY MASH*

WILD MUSHROOM & PINK PEPPERCORN RISOTTO (V)  
*PARMESAN CHIPS & ROCKET*

### DESSERTS

BELGIAN CHOCOLATE TART  
*RASPBERRY SORBET*

TRADITIONAL CHRISTMAS PUDDING  
*BRANDY SAUCE*

BISCOFF CHEESECAKE  
*CINNAMON WHIPPED CREAM*