



# FESTIVE SET MENU

**3 COURSES £34.95**

## SCOTCH BROTH (VG)

ROAST WINTER ROOTS, SOFT HERBS, SOURDOUGH

## CHICKEN LIVER PARFAIT

CINNAMON AND APPLE COMPOTE, FRISÉE, TOASTS

## SMOKED HADDOCK FISH CAKE

CAPER & LEMON AIOLI, WATERCRESS

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## SAGE ROASTED TURKEY BREAST

GLAZED PIGS IN BLANKETS, ROAST POTATOES, BRUSSEL  
SPROUTS, HERB ROASTED PARSNIPS & CARROTS, TURKEY JUS

## SPICED ALE BRAISED FEATHER BLADE

HAGGIS BON BON, MAPLE ROAST WINTER VEGETABLES, MASH,  
STOUT JUS

## MAPLE & THYME ROASTED SQUASH (VG)

ROAST POTATOES, SPROUTS, GLAZED PARSNIPS & CARROTS,  
PORCINI MUSHROOM JUS

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## DARK CHOCOLATE TRUFFLE TART (VG)

SPICED BERRY COMPOTE

## GLAZED BANANA TOFFEE PUDDING

BUTTER SCOTCH SAUCE, TIPSY CREAM

## LEMON CHEESECAKE (V)

BLUEBERRY COMPOTE, VANILLA MASCARPONE

