

The background is a vibrant red color. It is decorated with various white geometric shapes: small dots, four-pointed stars, six-pointed stars, and circles of different sizes. Some circles are solid white, while others are hollow outlines. The shapes are scattered across the page, creating a festive, starry atmosphere. At the bottom of the page, there are several horizontal white lines of varying thickness, suggesting a table or menu layout.

FESTIVE FIZZ

Two Courses & Prosecco

STARTERS

King prawn &
smoked salmon gratin
Parmesan crumb

Scotts seasonal soup
Warm crusty bread

Chicken liver parfait
*Toasted brioche with plum
chutney*

Gateau of haggis
*Champit tatties, bashed
neeps with a whisky grain
mustard cream*

Grilled goats cheese
*Heritage beetroot salad with
pomegranate drizzled
with dressing*

Chilli-crumbed cauliflower
*Chickpea salsa with caramelised
lime dressing*

Duo of melon
*Berry compôte & raspberry
coulis with lemon sorbet*

Prawn & crayfish cocktail
*Marie Rose sauce with a fine
leaf salad & lemon*

MAINS

Traditional roast turkey
*Onion & sage stuffing with honey
glazed root vegetables, roast
potatoes, sprouts,
chestnuts & pan jus*

Slow-cooked daube of beef
*Pomme purée with roasted root
vegetables in a rich red wine sauce*

Haggis-stuffed
breast of chicken
*Wrapped in Ayrshire bacon with
turnip purée, champit tatties & a
whisky mustard sauce*

Smoked haddock &
king prawn gratin
*Braised leek, lemon &
parsley cream with a
Parmesan crumb*

Seared rump of lamb
*Gratin potatoes with a
sautéed spinach &
sun-blushed tomato jus*

Fillet of salmon
*Parsley baby potatoes with
wilted spinach, garden peas & a
lemondill cream sauce*

Steak frites
*Char-grilled 6oz sirloin
steak, fries & peppercorn sauce
(£4 SUPPLEMENT)*

Sweet potato &
chickpea curry
*Jasmine rice with
toasted flatbread*

Classic fish & chips
*Battered sustainable fillet
with mushy peas, tartare
& lemon*

DESSERTS

Christmas spiced
sponge pudding
*Cranberry, pecans &
butterscotch sauce with
vanilla ice cream*

Glazed orange
& lemon tart
*Red berry coulis with
raspberry sorbet*

Luxury Belgian
chocolate fudge cake
*Served warm with vanilla ice
cream & chocolate sauce*

Caramel cheesecake
*Praline crumb with caramel sauce
& vanilla ice cream*

Raspberry ripple meringue
*Framboise coulis with
Chantilly cream, red berry
compôte & vanilla ice cream*

Assiette of Brie
*Arran oaties &
red onion chutney*