
CHRISTMAS COMES EARLY

– TWO COURSES & GLASS OF PROSECCO* £15 –

MONDAY–THURSDAY 12PM–9PM

FRIDAY 12PM–4PM

SUNDAY 3PM–9PM

STARTERS

Scallop & smoked salmon gratin with a Barwhey's cheddar crumb

Crumbled black pudding, potato scone & poached egg, crisp Parma ham

Duo of galia & cantaloupe melon, berry compôte, raspberry coulis with coconut sorbet

Scotts seasonal soup of the day & a Bakehouse roll

Gateau of haggis, champit tatties, bashed neeps with a whiskey & grain mustard cream

Lightly spiced prawn & crayfish tian, Marie Rose sauce, fine leaves

Smooth chicken liver pâté, red onion marmalade & toasted brioche

Roasted figs with Parma ham & glazed goats cheese

MAINS

Traditional roast turkey, sage & cranberry stuffing, honey roasted roots, sautéed sprouts with chestnuts, roast potatoes & pan jus

Smoked haddock & king prawn gratin, braised leeks, lemon parsley cream, Barwhey's cheddar crumb

Moroccan daube of beef, apricot cous cous

Roasted fillet of cod, herb crusted new potatoes with a lemon beurre blanc

Honey roasted gammon steak, roast potatoes with parsley, sprouting broccoli & bread sauce

Roast pumpkin ravioli, confit tomato & herb butter, goats cheese crumb, basil leaves

Roast leg of lamb, duo of potato, roast roots with minted red wine jus

Breast of chicken with haggis cake, bashed neeps, champit tatties, whiskey & grain mustard cream

Cajun spiced fillet of salmon, giant cous-cous, roasted pepper & tomato salsa

Haddock fishcakes, crushed peas, poached hens egg, hollandaise sauce

SIDES

Fries
– £2.95 –

Rosemary & sea salt wedges
– £2.95 –

Cajun sweet potato fries
– £3.25 –

Honey-roasted root veg
– £2.75 –

Tenderstem broccoli, toasted almond & pickled fennel
– £3.25 –

Beetroot, goats cheese & candied walnut salad
– £3.50 –

**Alternative drinks are available.*

MERRY CHRISTMAS FROM ALL OF US AT SCOTTS LARGS

WHY NOT ADD A DELICIOUS DESSERT FOR £5.95?

Christmas spiced sponge pudding
with cranberry & pecan, toffee
sauce, vanilla ice cream

Glazed lemon tart, raspberry
sorbet, berry coulis

Caramel cheesecake, praline
crumb, vanilla ice cream

Salted caramel tart,
popcorn, chocolate nuggets,
white chocolate,
Nutella ice cream

Selection of Scottish cheeses,
oatcakes, plum chutney

Raspberry ripple meringue
pavlova, berry compôte, raspberry
coulis, Chantilly cream

Black Forest coupe, duo
of chocolate & vanilla ice
creams, marinated cherries,
rich chocolate sauce

COFFEE

Espresso
– £2.20 –

Black Coffee
– £2.40 –

White Coffee
– £2.50 –

Tea
– £2.55 –

Cappuccino
– £2.60 –

Latte
– £2.65 –

Liqueur Coffee
Baileys | Calypso | Gaelic | Irish
– £5.05 –

FESTIVE COCKTAIL

– MERRY FIZZNESS £7.50 –
Vanilla Absolut vodka, Chambord raspberry
liqueur, lemon, slightly sweetened and topped
with Veuve Clicquot champagne



Veuve Clicquot

