Make your festive dining experience truly magical. Our thoughtfully created and carefully crafted Christmas menus offer the best local and seasonal produce, while our well-stocked Gin Bar adds a dash of something special to the mix.
STARTERS
Choose from our selection of poached, cured and smoked Scottish seafood, Continental meats, pâtés, moussets and terrines, international salads and hors d'oeuvres

SOUP
Roasted carrot and ginger soup with thyme croutons

MAIN COURSES
Roast rib of Scotch beef and thyme Yorkshire pudding
Roast leg of lamb studded with garlic and rosemary
Bubble and squeak cake with sautéed spinach and smoked Applewood cheese

SIDE DISHES
Garlic and rosemary dauphinoise potatoes
Duck fat roasted potatoes
Buttered minted Heritage new potatoes
Honey roasted parsnips and carrots
Glazed Brussels sprout with pancetta and chestnut
Panache of market vegetables

DESSERTS
Pastry chef’s selection of puddings and Scottish artisan cheeses
Chocolate cascade with rich melted chocolate and fresh fruits and berries for dipping:
Milk chocolate fountain with fudge, strawberries, pineapple, marshmallows, éclairs, fruit berry bars, doughnuts, brownies, rice crispy cakes, Florentines, choux buns, flapjacks, macaroons, meringues and madeleines
Homemade ice cream from our ice cream cart
Shake your own flavours on freshly popped popcorn
Freshly brewed coffee and tea

Please see page 31 for booking conditions and contact details. Deposit of £20.00 per person required at time of booking. Remaining balance to be paid on the day. Please note that beverages are not included in the below prices.
Full selection of drinks available, chargeable on consumption. Menu is subject to change.

KEY:
V - Vegetarian
N - Nuts

BOXING DAY LUNCH BUFFET

ADULTS
£44 PP

4-12 YEARS
£20 PP

Children aged 3 years old and under eat free