



# Gallery

RESTAURANT

## Starter

Chicken Liver Parfait with Festive Onion Chutney,  
Toasted Brioche and Herb Salad **(GF Available)**

Smoked Pork Belly and Black Pudding, Cauliflower Purée,  
Spiced Cauliflower and White Raisin Dressing

Prawn Cocktail with Brown Bread **(GF Available)**

Butternut Squash Velouté with Parmesan Crisps **(VG & GF)**



## Main Course

Traditional Roast Turkey with all the Festive Trimmings **(GF Available)**

Slow Cooked Feather Blade of Beef, Garlic Mash,  
Roasted Root Vegetables and Red Wine Jus **(GF)**

Pan Fried Coley, Puy Lentil Salad and Sweet and Sour Dressing **(GF)**

Mushroom Bourguignon Pithivier, Baby Potatoes and Seasonal Veg **(VG)**



## Dessert

Orange Panna Cotta, Shortbread and Kumquat Compote

Black Forest Cake with Vanilla Ice Cream **(VG & GF)**

Christmas Pudding, Brandy Anglaise and Winter Berry Compote **(VG)**

Selection of Scottish Cheeses with Oatcakes **(V) (GF Available)**

Coffee or Tea and Mince Pie

**£25.95 per person**

MENU SUBJECT TO CHANGE AND AVAILABILITY

**(V)** Vegetarian **(VG)** Vegan **(GF)** Gluten Free **(GF Available)** Gluten Free option available  
Please let us know if you have any dietary requirements or allergens before you order

