

Christmas Day Lunch 2025

£79.00 per adult £39.50 per child under 12

5 Course Menu

Home-made Chicken Liver Pate

served with a fruit chutney and toasted brioche

Grilled Goat's Cheese

served with a fresh cranberry dressing, on a bed of rocket and baby leaf lettuce with toasted maple pecans

Scottish Oak Smoked Salmon & Prawn Parcel

Set on a cucumber and dill salad and finished with a Marie Rose sauce

Cream of Cauliflower & Smoked Orkney Cheddar Soup

with Parsnip Crisps

Orange Sorbet

Roast Highland Turkey

served with pancetta and orange stuffing and a kilned soldier. Smothered in a rich pan gravy and accompanied by cranberry sauce and bread sauce

Baked Festive Salmon

fillet of salmon baked in oven, smothered in a creamy dill and white wine sauce topped with holiday tapenade of dried cranberries, almonds and parsley. Finished with pomegranate for a shower of festive colour and generous dousing of fresh lemon juice

Pan-fried Fillet of Beef

set on a herb, infused crouton topped with pate, smothered in a rich thyme and red wine sauce. Finished with crispy dried caramelised onions

Vegan Lentil Meatloaf (v)

a flavourful lentil, savoury mushroom and spices meatloaf baked in oven.
Finished with sticky caramelised glaze

All served with Roast potatoes, honey and carrots and Brussel sprouts

Traditional Christmas Pudding

served with brandy sauce

Tipsy Christmas Trifle

made with plenty sherry

Selection of Scottish Cheeses

served with oatcakes and fruit chutney

Christmas Cranachan

fresh raspberries, toasted oatmeal and mascarpone bound in a vanilla cream, with a good splash of whisky topped with festive coulis and toasted hazelnuts

Duo of Sorbet (ve)

Duo of Local 'Italian' Ice Cream

Freshly Brewed Tea or Coffee

served with Walker's mince pies