

FESTIVE MENU 2019

Freshly Prepared Soup of the Day
Served with a warm crusty roll

Coarse Highland Game Terrine
Presented with Scottish oatcakes, seasonal leaves and a beetroot and orange relish

Coronets of Smoked Salmon & Prawns
Accompanied with seasonal leaves & a tangy marie rose sauce

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Roast West Lothian Turkey
With sage & onion stuffing, kilted sausages, rich roast gravy and cranberry sauce

Grilled Fillet of Sea Bass
Set on crushed potatoes, finished with a cream, mussel and bacon sauce

Traditional Homemade Steak Pie
Tender chunks of prime Scotch beef in a rich gravy topped with puff pastry

Baked Vegetable and Goats Cheese Tart
With a tomato and herb sauce

All served with roast potatoes, carrots, parsnips & sprouts

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Flaming Christmas Pudding
Served with brandy sauce

Homemade Orkney Fudge Cheesecake

Cream Filled Profiteroles
With a rich chocolate sauce

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Freshly Brewed Coffee or Tea with Mince Pies

(If items detailed are unavailable a suitable alternative will be added)