

The menu is presented on a white background with a subtle marble pattern. It is decorated with gold glitter stars and snowflakes of various sizes. Several gold Christmas baubles are also visible, some whole and some partially cut off by the edges of the frame. The text is arranged in a central column, with some items underlined to separate sections.

Festive Dinner

Monday 27th November - Thursday 21st December

£30 per person

Served 6pm until 8.30pm

Freshly Prepared Soup of the Day

crusty bread and butter

Coarse Highland Game Terrine

Scottish oatcakes, seasonal leaves, beetroot & orange relish

Cornets of Smoked Salmon & Prawns

seasonal leaves, tangy Marie-Rose sauce

Roast West Lothian Turkey

sage & onion stuffing, kilted sausages, rich roast gravy and cranberry sauce

Grilled Fillet of Local Salmon

ginger & leek cream

Roast Sirloin of Beef

brandy & black peppercorn sauce

Roasted Vegetable & Goats Cheese Tart (v)

tomato and herb sauce

all served with roast potatoes, carrots, parsnips & sprouts

Flaming Christmas Pudding

brandy sauce

Homemade Orkney Fudge Cheesecake

Chocolate Gateau

vanilla ice cream

Freshly Brewed Tea or Coffee

mince pies