

christmas MENU



CHRISTMAS PACKAGE 1

£30 per head food only

£33 per head including drinks

Glass of Prosecco

*A selection of non-alcoholic options
is also available.*



STARTER

Chef's Seasonal Soup

Your choice from our daily soups

Served with crusty bloomer or traditional oatcakes



MAINS

Roast Saddle of Turkey

*Skirlie, pigs in blankets, roast potatoes,
winter vegetables & rich pan gravy*

Sun-Blushed Tomato and Spinach Arancini Ball

*Tomato & basil sauce, fresh rocket,
grated parmesan and balsamic glaze*

DESSERTS

Sticky Toffee Pudding

Velvety butterscotch sauce & vanilla ice cream

Traditional Christmas Pudding

*Brandy crème anglaise —
vegan/gluten-free option available*

TO FINISH

Freshly Brewed Tea or Coffee

Served with warm mincemeat pies



KIPPIE





christmas MENU



CHRISTMAS PACKAGE 2

£32.95 per head food only

£38.95 per head including drinks

Glass of Prosecco & Glass of House Wine

*A selection of non-alcoholic options
is also available.*



STARTERS

Oak-Smoked Salmon

Peppery rocket, dill dressing & traditional oatcakes ~

Haggis Bon Bons

Wholegrain mustard mayonnaise ~

Chicken Liver Pâté

Caramelised red onion marmalade & toasted bloomer ~

MAINS

Roast Saddle of Turkey

*Skirlie, pigs in blankets, roast potatoes,
winter vegetables & rich pan gravy ~*

Cranberry & Thyme Glazed Salmon

Roast potatoes, chestnuts & delicate mustard sauce ~

Wild Mushroom & Spinach Bourguignon

Truffle mash & honey-glazed carrots ~

DESSERTS

Sticky Toffee Pudding

Velvety butterscotch sauce & vanilla ice cream ~

Traditional Christmas Pudding

*Brandy crème anglaise —
vegan/gluten-free option available ~*

Winter Berry Cheesecake

Berry coulis & Chantilly cream ~

TO FINISH

Freshly Brewed Tea or Coffee

Served with warm mincemeat pies ~

KIPPIE





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CHRISTMAS PACKAGE 3

£55 per head food only

£64 per head including drinks

Glass of Prosecco & Two Glasses of House Wine

*A selection of non-alcoholic options
is also available.*



SOUP COURSE



Chef's Seasonal Soup

Your choice from our daily soups

Served with crusty bloomer or traditional oatcakes



STARTERS



Oak-Smoked Salmon

Peppery rocket, dill dressing & traditional oatcakes

Haggis Bon Bons

Whisky cream mustard mayonnaise

Chicken Liver Pâté

Caramelised red onion marmalade & toasted bloomer



PALATE CLEANSER



Lemon Sorbet



MAINS



Roast Saddle of Turkey

*Skirlie, pigs in blankets, roast potatoes,
winter vegetables & rich pan gravy*

Roasted Salmon and King Prawn

*Oven-roasted salmon with grilled king prawns, roasted potatoes,
delicate dill cream sauce and sautéed asparagus and peas*

Wild Mushroom & Spinach Bourguignon

Truffle mash & honey-glazed carrots

Roast Sirloin of Scottish Beef

*Served with red wine, mustard and peppercorn gravy,
accompanied by a herb Yorkshire pudding*



DESSERTS



Sticky Toffee Pudding

Velvety butterscotch sauce & vanilla ice cream

Traditional Christmas Pudding

Brandy creme anglaise — vegan/gluten-free option available

Winter Berry Cheesecake

Berry coulis & Chantilly cream

CHEESE COURSE

Cheese & Biscuits

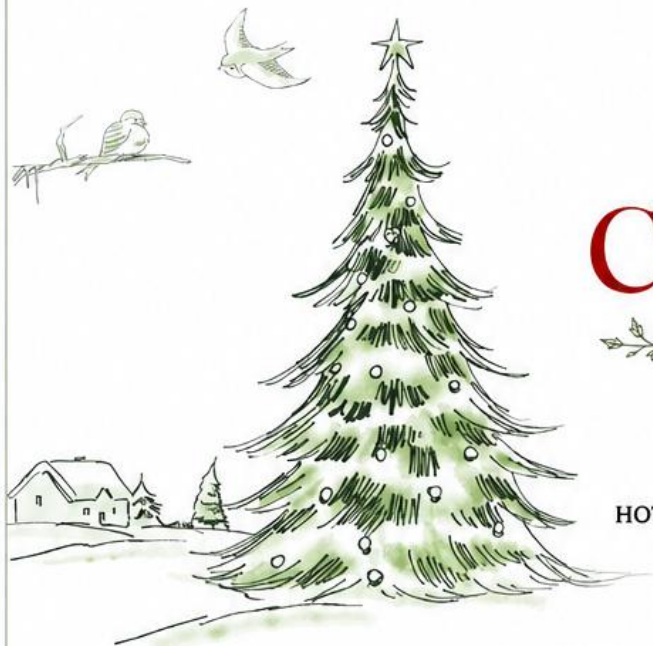
*Selection of cheeses accompanied by crackers
and a red onion preserve & red onion chutney*

TO FINISH

Freshly Brewed Tea or Coffee

Served with warm mini mince pies





menu

CHRISTMAS

DAY MENU 2026

STARTERS

HOT OAK SMOKED SALMON AND ATLANTIC PRAWN SALAD

Marie Rose Dressing, sliced cucumber
and Traditional Scottish Oatcakes

BAKED GOAT CHEESE

Hot Honey, Aged Balsamic reduction
and baby herb salad

HAND ROLLED PORK AND CRANBERRY SAUSAGE ROLL

Spiced Apple Chutney

SOUP

SPICED YELLOW SPLIT PEA AND COCONUT SOUP (vgn)

or

VINE RIPENED TOMATO AND BASIL SOUP

served with rustic Bread and Butter (vgn)

MAINS

ROAST SADDLE OF TURKEY

Kilted Chipolatas, Oatmeal Stuffing, Roast potatoes,
seasonal vegetables and Sage-Infused Gravy

DIJON AND HERB CRUSTED ROAST SIRLOIN OF BEEF

Parsley Mashed Potato, Yorkshire Pudding
and Pink Peppercorn Sauce

PAN-SEARED SCOTTISH FILLET OF SALMON

thyme, Potato & Garden Pea Fricassee,
chargrilled Asparagus with a Lemon butter sauce

SUN-BLUSHED TOMATO AND SPINACH ARANCINI (v)

Rich Tomato & Basil Sauce, Fresh Wild Rocket,
Aged Parmesan and Balsamic Glaze

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Brandy Crème Anglaise
(gf / vgn option available)

STICKY TOFFEE PUDDING

Warm Butterscotch sauce
and vanilla Ice Cream

LEMON TARTELETTE

Winter Berry Coulis

KIPPIE
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Adults £90

Kids 8–12 £35 | Kids Under 8 £15

*Price is included a glass of
draught soft drink*

Adults £99

Kids 8–12 £35 | Kids Under 8 £15

*Price is included a glass of
Prosecco & Glass of House Wine*

*A selection of non-alcoholic
options & soft drinks is
also available.*



Festive Dining Menu 2026

• Two Courses £26.95 • Three Courses £32.95

A seasonal celebration of winter flavours, crafted for festive gatherings

◆ Starters ◆

Oak-Smoked Salmon

Peppery rocket, dill dressing & traditional oatcakes

Haggis Bon Bons

Wholegrain mustard mayonnaise

Chicken Liver Pâté

Caramelised red onion marmalade & toasted bloomer

Chef's Seasonal Soup

*Your choice from our daily soups
Served with crusty bloomer or traditional oatcakes*

◆ Mains ◆

Roast Saddle of Turkey

Skirlie, pigs in blankets, roast potatoes, winter vegetables & rich pan gravy

Cranberry & Thyme Glazed Salmon

Roast potatoes, chestnuts & delicate mustard sauce

Wild Mushroom & Spinach Bourguignon

Truffle mash & honey-glazed carrots

Braised Venison Sausages

Red wine gravy & Savoy cabbage mash

◆ Desserts ◆

Sticky Toffee Pudding

Velvety butterscotch sauce & vanilla ice cream

Traditional Christmas Pudding

Brandy crème anglaise — vegan/gluten-free option available

Winter Berry Cheesecake

Berry coulis & Chantilly cream

◆ To Finish ◆

Freshly Brewed Tea or Coffee

Served with warm mincemeat pies
