



Festive Menu

2 Courses - £17.95 3 Courses - £21.95

Chef's soup of the day
with crusty bread

Hog Roast Pork and Apple Pate
served with Adamson's oatcakes and red onion chutney

Spinach and Feta Bruschetta

Sole Mornay with Brown Bloomer

Traditional Grampian Roast Turkey
with kilted chipolatas, oatmeal stuffing, roast and new potatoes,
chef's vegetables and rich gravy

West Coast Scallop Risotto
with baby leeks and pea puree

Slow Roasted Aberdeen Angus Rib of Beef
served with Yorkshire pudding, roast and new potatoes and red wine gravy

Leek and Mustard seed Tart
with chef's vegetables, roast and new potatoes

Lemon and Prosecco Cheesecake
with freshly whipped cream

Traditional Christmas Pudding
drizzled with brandy cream or fresh cream

Salted Caramel and chocolate sundae
vanilla ice cream with salted caramel bites and warm chocolate sauce
topped with fresh cream

Assorted cheeses
Served with Adamson's Oatcakes, Grapes and Chutney

Tea / Coffee and mincemeat pies