



Celebrate
Christmas



FESTIVE LUNCH MENU

2 COURSE - £15.95 | 3 COURSE - £19.95

STARTERS

HOMEMADE FESTIVE BROTH

Served with thick farmhouse bread

CHICKEN LIVER PATE

Served with Cumberland sauce and oat cakes

CLASSIC PRAWN COCKTAIL

Served with buttered brown bread

MAINS

TRADITIONAL BUTTER ROAST TURKEY

Served with thick farmhouse bread

ROAST SILVERSIDE OF BEEF

Served with Cumberland sauce and oat cakes

STEAMED HIGHLAND SALMON SUPREME

Served with buttered brown bread

MUSHROOM STROGANOFF

Served with brown rice

DESSERTS

CHRISTMAS PUDDING WITH BRANDY SAUCE

SHERRY TRIFLE

WINTER BERRY MERINGUE NESTS

FESTIVE DINNER MENU

2 COURSE - £19.95 | 3 COURSE - £24.95

STARTERS

TOMATO AND ROASTED RED PEPPER SOUP

Served with thick farmhouse bread

NORTH ATLANTIC PRAWN COCKTAIL

Classic cocktail sauce served with buttered sourdough

COCKBURN'S HAGGIS FILO PARCELS

Served with buttered brown bread

CHICKEN LIVER PATE

Served with a cranberry and orange sauce and Melba toast

WEST COAST BEETROOT INFUSED SMOKED SALMON

Served with horseradish and caper crème fraîche

MAINS

TRADITIONAL BUTTER ROASTED TURKEY

Served with sage and onion stuffing, chipolatas and bacon and a cranberry sauce

SUPREME OF CHICKEN STUFFED WITH COCKBURN'S HAGGIS

Wrapped in bacon and topped with a mushroom and white wine sauce

BAKED FILLET OF WEST COAST SALMON

Lime and pistachio crust, served with prawns and a champagne sauce

SLOW COOKED BELLY OF PORK

Served with parsley mash, bramley apple and a sweet cider sauce

CRANBERRY & MIXED NUT ROAST

Served with an onion gravy and stuffing

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Served with a vanilla bean brandy sauce

SALTED CARAMEL PROFITEROLES

Served with a toffee sauce and vanilla ice cream

SHERRY TRIFLE MALTESER & BAILEYS CHEESECAKE

SELECTION OF SCOTTISH CHEESE

Served with pickle and biscuits

CHILDREN UNDER THE AGE OF 14 ARE HALF PRICE

FESTIVE DRINKS MENU

BOTTLES

From £3.45

Corona

Budweiserz

Peroni

Birra Moreti

Bulmers Mixed Berry

Bulmers Original

Brewdog Dead pony Club

Blue WKD

DRAUGHT

From £3.85

Tennents

Heverlee

Menabrea

Seven Peaks IPA

Caledonia Best

Guinness

Orchard Pig

Magners Dark Fruits

Cairngorm Guest Ale

SPIRITS

From £2.45

Smirnoff

Bacardi

OVD

Gordons

Whyte & MacKay

Captain Morgans

Jack Daniels

Southern Comfort

Sambuca

Jaegermister

ALCOHOL FREE WINE

175ml Glass

£3.75

250ml Glass

£5.20

Bottle

£15.50

Natureo Muscat

Pale lemon-yellow; floral aromas, green apple, peach and citrus, refreshing finish.

Natureo Rosado

A blend of Syrah and Cabernet Sauvignon grapes, a small amount of skin contact is allowed prior to fermentation. Fresh and light, with ripe red and black fruit flavours.

Natureo Syrah

Made with 100% Syrah grapes; once obtained, a part of this wine is aged in French oak for four to six months. Shows lovely, lively hedgerow fruit on a well-balanced and juicy palate.

WINE PRICES

175ml Glass

£4.35

250ml Glass

£5.85

Bottle

£17.50

RED WINE

Short Mile Bay Merlot

Australian 2019 13% Volume

Berri Estates Shiraz

South Eastern Australia 13% Volume

Castillo de Mureva

Organic Tempranillo Spain. Deep cherry red in colour with aromas of strawberries and fruits of the forest, this is a smooth and well balanced red wine.

Don Jacobo Rioja Crianza

Bodegas Corral. Abundant raspberry aromas mingle and sumptuous cherry; layered with a creamy barrique character.

Bottle

£25.00

WHITE WINE

Between Thorns Chardonnay

Australia 2019 13% volume

Corte Vina Pinot Grigio

Italy 12% Volume

Tekena Sauvignon Blanc

Chile 12.5% Volume

Southern Rivers Sauvignon Blanc

Marlborough, New Zealand Fresh and crisp with classic characters of gooseberry and tropical flavours.

Bottle

£22.00

Veramonte Chardonnay

Casablanca Valley. Vibrant and crisp aromas of citrus coupled with green apple and pineapple flavours followed by a hint of vanilla-spice.

Bottle

£24.50

ROSE WINE

Whispering Hill White Zinfandel

California 10.5% Volume

Belvino Pinot Grigio Rosato

Pavia Italy. Slightly drier in style, full of fresh summer berry fruit aromas.

Bottle

£18.50

PROSECCO & CHAMPAGNE

Da Luca Prosecco

Italy 11% Volume

20cl Bottle

£6.50

Bottle

£18.50

Moet Chandon Brut

France 12% Volume

Bottle

£49.00



CHRISTMAS ENQUIRY FORM

NAME _____

ORGANISATION _____

ADDRESS _____

POSTCODE _____

CONTACT NUMBER _____

EMAIL _____

DATE OF EVENT _____

NUMBER IN PARTY _____

DEPOSIT ENCLOSED _____

1. All festive bookings must be accompanied by the completed booking form with a signature to confirm that the terms and conditions have been read.

2. In the circumstances of a Christmas event being cancelled by the restaurant, an alternative date will be offered or a full refund given.

3. Dietary requirements must be informed when making a booking. The restaurant will endeavour to meet with the dietary needs.

4. Where special requests are made, the restaurant will endeavour to accommodate them, however they cannot be guaranteed.

5. A deposit is required at the time of booking. The amount will be advised when enquiring regarding availability and is non-refundable, non-transferable and cannot be exchanged for credit vouchers.

6. If a deposit has not been received within 14 days of making a provisional booking, the reservation will be cancelled without prior notification.

7. Please note that deposits cannot be used against the final balance if the numbers of the guests reduce.

8. The remaining balance is payable on the day.

9. The management of the restaurant reserve the right to refuse entry to the restaurant.

10. In addition the restaurant reserves the right to charge the organiser, company or individual for any damages caused by unreasonable behaviour.

All guests will be seated in accordance with the latest COVID-19 government guidelines