



CHRISTMAS ENQUIRY FORM

NAME _____

ORGANISATION _____

ADDRESS _____

POSTCODE _____

CONTACT NUMBER _____

EMAIL _____

DATE OF EVENT _____

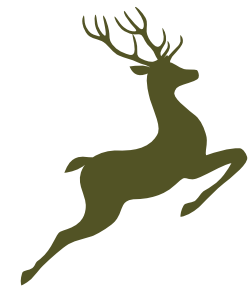
NUMBER IN PARTY _____

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

Celebrate Christmas



AVAILABLE FROM
1ST DECEMBER TO 24TH DECEMBER

FESTIVE LUNCH MENU

12PM TO 4PM

2 COURSE - £15.95 | 3 COURSE - £19.95

CHILDREN UNDER THE AGE OF 14 ARE HALF PRICE

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 all the trimmings

ROAST SILVERSIDE OF BEEF

Served with season trimmings

STEAMED HIGHLAND SALMON SUPREME

Served with a garlic butter sauce

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

CHILDREN UNDER THE AGE OF 14 ARE HALF PRICE

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 on a whisky and mustard sauce

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 fraiche

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 a 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