

The MAINS OF SCOTSTOWN

where value meets quality

CHRISTMAS FAYRE

MENU

2 COURSES £25.00 | 3 COURSES £28.00

STARTERS

Spiced Parsnip Soup | warm crusty roll, butter

◆ *Salmon Gravlax* | cured with beetroot, horseraddish cream

Breaded Brie Wedges | cranberry sauce, salad

MAIN COURSE

Traditional Roast Turkey

seasonal vegetables, pigs 'n' blankets, skirle, gravy

Steak, Stilton & Portobello Mushroom Pie

seasonal vegetables, chunky chips

Cauliflower, Sage Stuffing & Spinnach Wellington

seasonal vegetables, gravy

Sea Bass

Gnocchi, sage butter, crispy kale, tenderstem broccoli

DESSERT

Spiced Banana Sticky Toffee Pudding | warm toffee sauce

Christmas Pudding Loaf | brandy sauce

Selection of Ice-Cream | vanilla, chocolate, strawberry

Cheese Board | £5 supplement

selection of scottish cheese, chutney, oat cakes



M E R R Y C H R I S T M A S
A N D
A H A P P Y N E W Y E A R

Before you order your food, please speak to our staff if you have a food allergy or intolerance.

* All weights quoted are approximate, prior to cooking. Some fish dishes may contain bones. All dishes are subject to availability.

All prices include VAT. All photography is for guidance only.

Whilst we take every care to preserve the integrity of our vegetarian & gluten-free products, we must advise that these products are handled in a multi-use kitchen environment.