

## Festive Menu. 1

### st -31st December 2022

#### Starters:

**Baked camembert** served with redcurrant jelly and ciabatta. **£9**

**Sweet potato falafel** served with red pepper hummus and pomegranate molasses. **(VG). £7**

Grilled Stornoway black pudding, crisy potato rosti, chilli jam and coleslaw. **£8**

**Slow cooked red lentil & bacon soup** served with a warm roll. **£6**

**Dusted calamari pieces** served with 'nduja & lemon mayonnaise. **£8**

**Traditional smoked haddock Cullen skink** served with a warm roll. **£7**

**Fried corn tortilla topped with chipotle chilli glazed chicken thigh, guacamole, cheddar and chive sour cream**. Served with jalapenos buttered sweetcorn "ribs" and tomato salsa. **£8**

**Crispy fried Italian sausage risotto**, served with tomato ragu and parmesan. **£8 (Can be served as a main course portion £16)**

#### Mains:

**Turkey & trimmings** served with roast veg, chipolatas, roast potatoes & sage gravy. **£16**

**Venison shin stew (Osso Buco) slow cooked venison stew** served with roast potatoes. **£18**

**Prime 8oz ribeye steak** served with hand cut chips, onion rings, button mushrooms and grilled tomato. **£29.**

**Beer battered haddock**, chunky tartare sauce, hand cut chips and garden peas. **£14**

**Skinnners of Kippen beef burger** served on brioche bun, Monterey jack cheese & sliced bacon. Served with hand cut chips and coleslaw. **£14**

**Slow cooked beef brisket** served with baby onion, bacon and button mushroom jus, potato rosti and tender stem broccoli. **£18**

**Oven roasted chicken supreme** with turnip and cumin puree, MacSween's haggis, peppercorn sauce and chicken salt & smoked cheddar crushed new potatoes. **£17**

**Pan fried garlic buttered king prawns and chorizo sausage** served with a Marie rose dressed salad, grilled ciabatta bread and hand cut chips. **£16**

**Pumpkin and sage ravioli crumbled vegetarian haggis**, chilli oil and goat's cheese **(V)**. **(Goats cheese can be substituted with Vegan feta).** **£14**

**Mushroom & pancetta creamed rigatoni pasta** finished with black pepper and parmesan cheese. **£14**

**Mini meatballs** covered in a tomato ragu, rigatoni pasta and parmesan cheese. **£14**

**Sticky sweet chilli & soya beef fillet strips**, sesame rice and stir-fried vegetables. **£19**

### Festive Dessert Menu:

Christmas pudding & brandy anglaise **£7**

Salted caramel profiteroles served with chocolate sauce and Bailey's ice cream **£8**

Selection of ice creams **£6**

Chocolate brownie served with espresso ice cream & roasted white chocolate **£7**

**(Vegan brownie available with vegan ice cream £7)**

Sticky toffee pudding served with vanilla ice cream **£7**

Orange lemon and lime cake served with Chantilly cream **£7**

Raspberry frangipane served with coulis and Chantilly cream **£7**

Desserts can be boxed up for takeaway.