



Festive Menu

STARTERS

Spiced Carrot and Parsnip Soup, with Homemade Rosemary & Garlic Focaccia (v)

Honey, Chilli & Sesame Chicken Strips with a Shallot, Coriander & Garlic Dipping Sauce

Panko Breaded Goats Cheese, Candied Golden Beetroot, Pear Celery & Walnut Salad (v)

MAINS

Roast Turkey, Sage and Onion Stuffing, Chipolatas & Cranberry Sauce, Served with Seasonal Potatoes & Trimmings

Classic Beef Bourguignon, Creamy Roasted Garlic Mash, with Glazed Tender Stem Broccoli

Creamy Butternut Squash, Coriander & Red Onion Gnocchi, Finished with Crisp Banana Shallots (v)

Pan Seared Sea Bass with a Pan Fried Salad of Baby Potato, Stem Broccoli, Sapphire Tomato & Balsamic Reduction

DESSERTS

Traditional Christmas Pudding with Hot Brandy Sauce & Vanilla Bean Ice Cream (v)

Baileys Chocolate Orange Cheesecake

Selection of Scottish Cheeses accompanied with Apple & Date Chutney, Grapes with Mini Arran Oatcakes (v)

Bookings only – Adult - 2 Courses £24.95, 3 Courses £29.95

Children under 14—£15.50 - (2 courses).

Season's Greetings from all Stag Staff

Please let us know of any specific dietary requirements or food allergies you may have prior to ordering.