



2 Courses - £22.50 | 3 Courses - £27.00 | Coffee & Mince Pie - £5.00

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### Starters

Chunky Winter Vegetable Soup (VG)

A hearty blend of root vegetables and herbs, served with crusty farmhouse bread.

Scottish Smoked Salmon with Beetroot Carpaccio & Horseradish Crème Fraiche

Silky smoked salmon layered with thinly sliced marinated beetroot, topped with a zesty horseradish crème fraiche and microgreens.

Baked Brie with Cranberry & Thyme (V)

Warm, gooey Brie wrapped in puff pastry, served with a spiced cranberry compote.

### Mains

Traditional Roast Turkey

Served with sage & onion stuffing, roast potatoes, seasonal vegetables, pigs in blankets, and rich pan gravy.

Braised Beef with Red Wine & Rosemary

Slow-cooked farm beef in a red wine and rosemary jus, served with creamy mash and seasonal vegetables.

Festive Nut Roast (VG)

A blend of nuts, lentils, and locally sourced veg, served with vegan gravy, roast potatoes, and tender stem broccoli flaked with almonds & red cabbage with apple.

### Desserts

Classic Christmas Pudding

Steamed and rich with fruit and spice, served with brandy custard.

Spiced Cranberry & Orange Cheesecake

Creamy cheesecake with a festive citrus twist, on a ginger biscuit base. Served a scoop of Stewart Tower vanilla ice cream.

Spiced Poached Pear with Mulled Wine Syrup (VG)

Tender pear poached in mulled wine with cinnamon and star anise, served with a vegan vanilla custard.