

Lunch and Early Evening (served until 6.45pm)

Starters

Soup Of The Day
Served with a warm Home Roll

Tower of Haggis Neeps and Tatties and Whisky
Cream Sauce (also available as a main)

Garlic Risotto stuffed Portobello Mushroom with melted Brie

Hot Smoked Salmon, Cranberry, Apricot & Beetroot slices
Dressed with a Mild Horseradish Cream (GF)

Smooth Chicken Liver Parfait, Caramelised Onion Chutney,
Gluten Free Oatcakes (GF)

Main Courses

*Baked Fillet of Salmon with Bubble and Squeak, Lemon and Caper Cream
Sauce (GF)*

Roast Chicken, Served with buttered Parsnips and Carrots. Roast Potatoes and Gravy (GF)

*Beef Olives stuffed with oatmeal, Creamed Mash potatoes,
Roasted Carrots and Rich Onion Gravy (GF)*

*Beetroot, Red Onion and Applewood Smoked Cheese Tarte Tatin,
Baby Potatoes and a Festive Salad*

*Battered West Coast Haddock with Chips,
Peas, Homemade Tartare Sauce and Salad*

*Redcliffe Beef Burger, Cheddar cheese, Caramelised Onions, Relish,
Chips, Salad and Coleslaw*

*Prime Scottish Sirloin Steak Garni with Chips, Onion Rings,
Grilled Tomatoes & Portobello Mushrooms and Peppercorn Sauce
(+£5 supplement)*

Scotch Sirloin of Beef OR Vegetarian Stroganoff with Wild Rice

Desserts

Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Ice Cream

Sloe Gin Flavoured Mincemeat and Clotted Cream Tart

Belgian Chocolate and Clementine Torte (GF)

Selection of Ice-creams

1 COURSE - £14.95 2 COURSE £17.95 3 COURSE £21.50

For **High Tea** pick a **Main Course** which is
followed by Tea or Coffee and Home baking
£17.95