

Festive Menu

Friday 2nd January 2026

Starter

BARONY HOT SMOKED SALMON CAESAR SALAD

Gem lettuce, croutons, parmesan, caesar dressing

Soup

VEGETABLE BROTH

With a crusty bread roll

Mains

STEAK, ONION & ALE PIE

With potatoes & vegetables

STEAMED FILLET OF HADDOCK

With a lime & coriander buerra blanc

BAKED MISO GLAZED EGGPLANT

With a sesame lime glaze

Dessert

ICED CRANACHEN PARFAIT

With short bread & mixed berry compote

FOOD ALLERGIES & INTOLERANCES

PLEASE SPEAK TO OUR TEAM ABOUT YOUR REQUIREMENTS BEFORE ORDERING.

Please note: Some menu items may contain nuts or be prepared in an area where nuts are present.

Festive Menu

Saturday 3rd January 2026

Starter

CHICKEN LIVER PARFAIT

With poacher's pickle & toasted brioche

Soup

RED LENTIL & VEGETABLE BROTH

With a crusty bread roll

Mains

ROAST LOIN OF PORK

With an apricot stuffing & shallot mustard gravy

BREAST OF CHICKEN

Filled with Mogerley's Haggis, served with brandy sauce

SWEET POTATO, MUSHROOM & CHESTNUT TART

With a vegetarian gravy

Dessert

EVE'S PUDDING

With vanilla custard

FOOD ALLERGIES & INTOLERANCES

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