

Festive Menu

Tuesday 30th December 2025

Starter

SMOKED CHICKEN & BACON CAESAR SALAD

Soup

CREAMY LEEK & POTATO SOUP

With a crusty bread roll

Mains

ROULADE SLOW BRAISED FEATHER BLADE BEEF

With a thyme jus

GRILLED CHICKEN BREAST

With a whiskey peppercorn sauce

MEDITERRANEAN COUSCOUS

With toasted vegetables & a rocket feta salad

Dessert

APPLE CRUMBLE

With a spiced custard

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.

Hogmanay Menu

Wednesday 31st December 2025

Starter

CREAM OF ROOT VEGETABLE SOUP

With honey, drizzled with thyme oil

Fish

PAUPIETTE OF PLAICE & SALMON

With prosecco & chive veloute

Main

FILLET OF SCOTTISH BEEF

*With rosti potato, heritage carrots, glazed shallot,
asparagus, celeriac puree & bordelaise sauce*

Dessert

CHOCOLATE DELICE

*With raspberry gel, white chocolate mousse,
chocolate crumb & chocolate tuile*

FOOD ALLERGIES & INTOLERANCES

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New Year's Day Menu

Thursday 1st January 2026

Starter

AYRSHIRE HAM HOCK TERRINE

With piccalilli & arran oaties

Soup

LENTIL & VEGETABLE SOUP

With a crusty bread roll

Mains

ROAST BREAST OF CHICKEN

With whisky peppercorn sauce

SEARED FILLET OF SALMON

With a fennel & prawn veloute

WILD MUSHROOM RISOTTO

With rocket salad & parmesan (v)

Desserts

PAVLOVA

With fresh fruit

ICED PISTACHIO PARFAIT

With poached figs & shortbread

BANOFFEE PIE

With chocolate sauce

FOOD ALLERGIES & INTOLERANCES

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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

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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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