taste PERTHSHIRE

Starter

Homemade Soup of the Day (V, GF available)
with crusty bloomer bread & butter

Prawn Cocktail (GF available)
North Atlantic prawns on a bed of shredded lettuce bound in our own Marie Rose sauce, served with melba toast

Homemade Chicken Liver Pate (GF)
served with red onion marmalade & gluten free oatcakes

Fan of Melon with Citrus Fruits (V, Vegan, GF)
with a berry compote & raspberry sorbet

Main Course

Traditional Roast Turkey (GF available)
served with pigs in blankets, garlic & thyme roast potatoes, apricot stuffing, honey carrots & parsnips, Brussel sprouts & gravy

Roast Rib of Beef (GF available)
served with a homemade Yorkshire pudding, honey carrots & parsnips, roast & boiled potatoes, Brussel sprouts & a red wine gravy

Fillet of Salmon
served with a parmesan & chive crust, garlic & thyme roast potatoes & honey carrots & parsnips

Vegetable Wellington (V, Vegan)
served with sauteed winter vegetables and garlic & thyme roast potatoes.

Dessert

Heriloom Recipe Christmas Pudding (V)
served with a brandy sauce &/or ice cream

Raspberry & White Chocolate Cheesecake (V, GF)
served with a choice of cream or ice cream

Spiced Apple, Raisin & Cinnamon Crumble (V)
served with a choice of custard, cream or ice cream

Pear Sticky Toffee Pudding (V, Vegan)
served with a coconut caramel sauce & vegan ice cream

Scottish Cheeseboard (GF)
a selection of Scottish cheeses with gluten free oatcakes, chutney & grapes

2 Courses - £27.95 // 3 Courses - £31.95

Available from Friday 27th Nov - Friday 18th Dec, 12pm - Close
Call 01738 787 696 to book your table