

## CHRISTMAS LUNCH

Lentil and Harissa Soup (v)  
With sour cream and herb croutons

Duck Liver Pate wrapped in Parma Ham  
With rocket salad and a spiced pear chutney

Whipped Goats Cheese and Beetroot Crostini  
With balsamic glaze and house salad

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Traditional Turkey  
With all the trimmings

Slow Roast Beef Brisket  
With horseradish mash, buttered broccoli  
and rosemary gravy

Mushroom, Baby Spinach  
and Sweet Corn Gnocchi  
Topped with grated Grana Padano  
and balsamic glazed rocket leaves

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Homemade Christmas Pudding  
With brandy cream sauce

Mixed Berry and Apple Crumble  
Topped with granola served with crème anglaise

Selection of Scottish Cheese and Chutney  
Served with wee Arran oaties (£2 supplement)

**3 Courses £14.95**

*Available til 4pm*

*Available 30th November to 30th December*

## CHRISTMAS DINNER

Lentil and Harissa Soup (v)  
With sour cream and herb croutons

Duck Liver Pate wrapped in Parma Ham  
With rocket salad and a spiced pear chutney

Hot Smoked Salmon Risotto Cake  
On mixed leaves with dill and lemon dressing

Whipped Goats Cheese and Beetroot Crostini  
With balsamic glaze and house salad

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Traditional Turkey  
With all the trimmings

Slow Roast Beef Brisket  
With horseradish mash, buttered broccoli  
and rosemary gravy

Grilled Fillet of Seabass  
With fondant potato, vine cherry tomato  
and a smoked bacon, leek and cream sauce

Mushroom, Baby Spinach and Sweet Corn Gnocchi  
Topped with grated Grana Padano  
and balsamic glazed rocket leaves

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Homemade Christmas Pudding  
With brandy cream sauce

Mixed Berry and Apple Crumble  
Topped with granola served with crème anglaise

Selection of Scottish Cheese and Chutney  
Served with wee Arran oaties (£2 supplement)

**3 Courses £18.95**

*Available from 5pm*

*Available 30th November to 30th December*

## HOGMANAY MENU

Vegetable Scotch Broth  
With bloomer slice

Stornoway Black Pudding and Chorizo Tartlet  
With rocket leaves and an Arran mustard dressing

Hot Smoked Salmon and King Prawn Salad  
With capers and a lemon and dill sour cream

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Roast Breast of Chicken  
Served with a haggis bonbon, clapshot mash,  
buttered greens and a thyme gravy

Ribeye of Scottish Beef  
Hand cut chipped tatties, portobello mushroom,  
vine cherry tomato and Peppercorn Sauce  
(£5 supplement)

Slow Cooked Pork Belly Roulade  
With a sausage, sage and onion stuffing,  
creamy chive mash, seasonal vegetables

Fritto Misto di Mare  
Selection of crisp fried seafood with chipped tatties,  
house salad and tartar sauce

Broccoli and Mushroom Sesame Tempura  
On vegetable stir fry noodles served  
with a Chinese curry sauce

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Espresso Crème Brulee  
With biscotti biscuit (or amaretti biscuit)

Frozen Strawberry Chantilly  
Crushed shortbread, meringue and red berry sauce

Selection of Scottish Cheese and Chutney  
Served with wee Arran oaties (£2 supplement)

**3 Courses £18.95**

Includes entry to Hogmanay Party