£30
TWO ADULT COURSES

£35
THREE ADULT COURSES

BLUES
at the park

FESTIVE DINING

STARTERS

ROAST WINTER VEGETABLES & RED LENTIL SOUP – BAKED PETITE PAIN (VV)

SMOOTH CHICKEN LIVER & BRANDY PARFAIT – PLUM & APPLE CHUTNEY – ISLE OF ARRAN OATTIES (GFOA)

WATERMELON – VEGAN FETA – OLIVES – PICKLED RED ONIONS – GEM LETTUCE (V)(VV)(DF)(GF)

NORTH ATLANTIC PRAWNS – ZESTY TOMATO CONCASSE – BUFFALO MAYO – BLOODY MARY SAUCE

GOATS CHEESE & CARAMELISED ONION ARANCINI – WARM BEETROOT RELISH

MAINS

ROAST CROWN OF TURKEY – SAGE & PORK STUFFING – BRUSSEL SPROUTS – PIGS IN BLANKETS
CRISPY ROAST POTATOES – ROAST VEGETABLES – CRANBERRY JUS

SLOW BRAISED DAUB OF BEEF – CREAMY MASHED POTATOES – MARKET VEGETABLES – SHOESTRING CRISPS
PEPPERCORN SAUCE (GF)(DFOA)

BAKED FILLET OF SALMON – TOMATO & LIME SAUCE
FINE BEANS & TENDERSTEM BROCCOLI – SAUTE POTATOES (DF)

CHARRED BREAST OF BRITISH CHICKEN – CREAMY MASHED POTATOES
SAVOY CABBAGE – SMOKED APPLEWOOD CREAM SAUCE – BACON BITS (GF)

VEGAN HAGGIS, FETA & BEETROOT WELLINGTON – SAUTE POTATOES
MARKET VEGETABLES – PLANT BASED PEPPERCORN SAUCE (V)(VV)(DF)

DESSERTS

WHITE CHOCOLATE & RASPBERRY CHEESECAKE – FRESH BERRIES – CHANTILLY CREAM

CHRISTMAS PUDDING – BRANDY CUSTARD – VANILLA ICE CREAM (V)

LEMON TART – RASPBERRY RIPPLE ICE CREAM – FRESH BERRIES (V)

ESPRESSO MARTINI TIRAMISU TORTE – BISCOFF TEXTURES – TOFFEE FUDGE ICE CREAM (V)

CLEMENTINE & PROSECCO TORTE – RASPBERRY SORBET – CRUMBLED PISTACHIOS (V)(VV)(DF)(GF)

DIETARIES KEY:

V = VEGETARIAN, VV = VEGAN, GF = GLUTEN FREE, DF = DAIRY FREE
GFOA = GLUTEN FREE OPTION AVAILABLE, DFOA = DAIRY FREE OPTION AVAILABLE