

# Festive Menu

Monday 24th November - Wednesday 24th December

All of our dishes are cooked fresh to order to ensure the highest quality and flavour, we appreciated your patience as this may require a little extra time. Please note we do not have an allergen-free kitchen but all allergies we are made aware of will be handled with due diligence by our experienced team.



## Starters

**Bread Basket** (GFO) Serves 2 **T S L M C S S** 9.5

Chef's freshly baked artisan bread, marinated olives, olive oil, balsamic vinegar, chopped chilli & garlic

Wine Suggestion: Tosti Prosecco Rose Millesimato

**Spiced Lentil & Butternut Squash Soup** (V) **L G C S S** 6.95

Coconut chilli cream, artisan bread

**Cullen Skink** (GFO) **M M F C C S** 9.5

Traditional locally sourced smoked haddock soup, rich, creamy potatoes, leek & onion, Chef's artisan bread or homemade oatcakes

**Stornoway Trio** **S L M C S S** 9.8

Tempura battered Stornoway haggis, Stornoway black pudding, Stornoway white pudding, whisky & chive sauce

Wine Suggestion: Dona Paula Altitude Series Mendoza

**Wild Mushroom & Truffle Arancini** (V) 11.95

Three cheese & black garlic cream **S L M C S S**

Wine Suggestion: Willowglen Gewurztraminer

**Mini Baked Camembert** (V) (GFO) **S L M C S S** 12.95

Sweet roasted garlic, thyme, glazed fig preserve, warm crusty bread

Wine Suggestion: La Vidaubanaise Comte de Provence

**Smoked Salmon Roulade & Prawn Cocktail** (GF) **S M L M F C C S S** 12.95

Light dill & lemon aioli dressing, malt bread shards

Wine Suggestion: Alba Marin Albarino

**Pressed Pork Belly with Chicken & Chorizo Beignet** (GFO) **S L M C S S** 10.9

Duo of slow cooked, honey, fennel & whisky glazed pork belly, confit chicken & spicy chorizo bon-bon, chermoula

Wine Suggestion: Dona Paula Private Collection Malbec

## Sides

**Pigs in Blankets** **S M L M C S S** 5.95

Maple & mustard glaze

**Steamed Brussel Sprouts** (GF) **S** 5.95

Crispy bacon lardons

**Roasted Maple Glazed Root Vegetables** (GF) **S** 5.25

**Hand Cut Chips** (GF) **S** 5.5

**Sweet Potato Fries** (GF) **S** 5.5

**Rosemary Salted Onion Rings** (GF) **S** 5.5

## Mains

**Roast Turkey Breast** (GFO) **S L M C S S** H 17.20 F 22.95

Triple roast potatoes, brussel sprouts & bacon lardons, maple glazed carrots & parsnip, sage sausage stuffing, pigs in blankets, pan gravy

Wine Suggestion: Ventisquero Reserva Chardonnay

**Glazed Traditional Gammon** (GFO) H 17.20 F 22.95

Triple roast potatoes, brussel sprouts & bacon lardons, maple glazed carrots & parsnip, sage sausage stuffing, grilled pineapple ring, pigs in blankets, pan gravy **S L M C S S**

Wine Suggestion: Dona Paula Private Collection Malbec

**Salmon Fillet Meuniere** (GFO) **S M F C S S** 22.95

Oven baked fillet, mackerel & dill potato rosti, buttery caper, zesty lemon & fennel sauce, wilted greens

Wine Suggestion: Weingut Tesch Riesling Queen of Whites

**Roast Vegetable, Brie & Chestnut Strudel** (V) 19.95

Rosa vine tomato & sweet pepper ragout, steamed brussel sprouts, roast potatoes, leek & roast garlic velouté **T S L M C S S**

Wine Suggestion: Tosti Prosecco Rose Millesimato

**Venison Loin** (GF) **S L M C S S** 23.9

Parmesan & herb crusted, sweet potato puree, braised rabbit petite pie, tender asparagus spears, rich Merlot jus

Wine Suggestion: Conde De Basalu Reserva Rioja

**Classic North Sea Haddock** (GFO) (H) 19.95

Choice of light & crisp tempura battered or panko breaded, hand cut chips, peas, tartare sauce, house salad

**Breaded** **S L M F C S** **Battered** **S F S**

Wine Suggestion: Willowglen Gewurztraminer Riesling

**Wholetail Scampi** (H) **S M C S S** 18.95

Hand cut chips, buttered peas, tartare sauce, lemon wedge

**Macaroni Cheese** (H) **S L M C S S** Classic 12.5 Loaded 16.5

Classic or loaded with bacon lardons, sweet peppers, both served with garlic bread, house salad

## From the Grill

**Fillet Steak** (GF) 8oz. **M S** 38

Wine Suggestion: Frunza Pinot Noir

**Sirloin Steak** (GF) 10oz. **M S** 32

Wine Suggestion: Conde de Basalu Reserva Rioja

All steaks are garnished with compound chive butter, blistered tomato, portobello mushroom, onion rings & hand cut chips

**Homemade Steak Sauces** (GF) 4

» Peppercorn **S M C S**

» Blue Cheese **S M S**

» Diane **S M C S**

» Whisky **S M C S**

» Hollandaise **S M C S S**

**Stornoway Burger** (GFO) 6oz. **S M L C S S** 20.95

Graeme Barber ground beef burger, smoked applewood cheese, black pudding crumb, sweet chilli jam, toasted brioche bun, onion rings, hand cut chips, coleslaw

**Southern Fried Chicken Burger** (GFO) **S L M C S S** 21.95

Crispy-coated chicken fillet, mature grilled cheddar, in-house tomato & BBQ relish, baby gem leaf, plum tomato, toasted brioche bun, onion rings, hand cut chips, coleslaw

**Tullynessle Venison Burger** (GFO) **S M L C S S** 21.95

Ground venison patty, toasted brioche bun, crisp greens, plum tomato, red onion chutney, garlic aioli, grilled brie, onion rings, hand cut chips, coleslaw

Wifi Password: **Guest2023**

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## Desserts

Indulge in our fabulous selection of after dinner treats

### Traditional Christmas Pudding (GFO) 9.95

Brandy sauce or Rizza's of Huntly cinnamon ice cream

### Sour Cherry & Chocolate Yule Log 9.95

Spiced egg nog shot, Rizza's of Huntly Double Dairy Gold ice cream

### Burnt Orange & Frangelico Crème Brulee (GFO) 9.95

Almond biscotti

### Gingerbread & Raspberry Trifle 9.95

Raspberry compote, light ginger loaf, custard, almond praline

### Assortment of Rizza's of Huntly Ice Cream 1 Scoop 3 2 Scoops 6 3 Scoops 9

Please note may contain nuts & gluten dependant of flavour, please ask your server for more details

### Festive Cheeseboard For 1 13.95

Selection of finest Scottish cheeses - Blue Murder, Black Crowdie, Morangie Brie, Isle of Mull Cheddar, stone fruit chutney, fresh apple, grapes, crisp celery, homemade oatcakes & biscuit selection

Add a glass of Quinto Do Crasto Vintage Port or Taylors Tawny Port

## Hot Drinks

Relax with the perfect night cap or after dinner drink

### Tea 2.9

- » Scottish Breakfast
- » Earl Grey
- » Peppermint
- » Lemon & Ginger
- » Decaffeinated
- » English Breakfast
- » Green
- » Camomile
- » Strawberry & Raspberry

### Mulled Wine 4.5

### Coffee

We are proud to serve Caber Coffee using Fairtrade Espresso Beans, which are also available decaffeinated. All our drinks can be served with oat milk for **£1.00 supplement**.

### Americano 3.5

### Espresso 3.1

### Double Espresso 3.6

### Cappuccino 3.8

### Latte 3.8

Add Vanilla / Hazelnut / Caramel Syrup **£0.75**

### Flat White 3.5

### Hot Chocolate 3.5

### Luxury Hot Chocolate 3.9

With whipped cream & marshmallows

### Liqueur Coffee 9

- » Irish (Jameson Whisky)
- » Calypso (Tia Maria)
- » Italian (Amaretto)
- » Seville (Cointreau)
- » Baileys Irish Cream
- » Gaelic (Famous Grouse)
- » French (Courvoisier Brandy)
- » Caribbean (Rum)
- » Prince Charles (Drambuie)

## Allergens



**(GF)** Gluten Free **(GFO)** Gluten Free Option Available - Everything on our menu is produced on-site, by our kitchen team, in an environment where the following allergens are present and regularly used: **Nuts, Peanuts, Gluten, Milk & Lactose, Egg, Fish, Molluscs & Crustations, Soya, Lupin, Celery, Mustard, Sesame Seeds.** Please note we do not have an allergen-free kitchen but all allergies we are made aware of will be handled with due diligence by our experienced team.

