

Christmas Menu

STARTERS

Seafood Salad (GFA)
Hot smoked salmon, North Atlantic prawns and avocado served with ranch salad and Cajun spiced croutons.

Fruit Platter (GF)
Honeydew melon and exotic fruits served with apple sorbet finished with Prosecco and pomegranate sauce.

Chef's Soup Of The Day (GF)
Homemade soup with crusty bread roll.

MAIN COURSES

Traditional Roast Turkey (GFA)
Delicious Clubhouse prepared turkey breast filled with sage and onion stuffing, served with all the trimmings.

Roast Beef (GFA)
Roast topside of beef served wtih all the Christmas trimmings.

Seafood Chowder (GF)
Smoked haddock, West Coast salmon and North Atlantic prawns cooked in a winter vegetable creamy sauce with crusty bread.

Aubergine Schnitzel (GF)
Aubergine schnitzel served with creamy mashed potatoes, winter vegetables and rich tomato sauce.

DESSERTS

Christmas Pudding with a twist (GFA)
Combo of homemade sponges served with rich toffee sauce and a scoop of ice cream.

Tipsy Laird
Layers of sponge soaked in Drambuie, Scottish raspberries and custard finished with Chantilly cream and a wafer.

Cheese & Biscuits Platter (GF)
Selection of Scottish cheeses with grapes, onion chutney and biscuits.

Ice Cream or Sorbet (GFA)
Two scoops of ice cream or sorbet with stawberry or toffee sauce finished with a wafer and chocolate straw.

Tea or filter coffee with Scottish fudge and mini mince pies to finish.

2 Courses - £34.50, 3 Courses - £42.50

£10 non refundable deposit per person required at time of booking.
10% discount applied when paying by membership card.

Pre-order required for groups of 8 and over.

Allergies or special dietary requirement - please inform a member of staff.