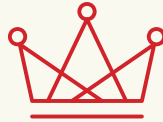


WHILE YOU WAIT

Rustic Bread

Artisan sourdough bread served with our signature homemade chimichurri.



SERVICE

12pm - 5pm

THREE COURSES

£69.95pp

CHRISTMAS DAY 2025 DINNER MENU

Join us for a festive celebration filled with exquisite flavours and traditional warmth.

STARTERS

Winter Minestrone

With pesto croutes, served with a warm bread roll and butter.

Gravlax Smoked Salmon

Gin-cured salmon, garnished with coriander, shallots, lime salsa, chilli citrus yoghurt, and dill oil.

Smoked Goats Cheese & Wild Mushroom Croquettes

Golden crispy croquettes filled with rich goats cheese and wild mushrooms, served with miso mayo and drizzled with parsley oil.

Chicken Liver Pate

Served with red onion marmalade and oat cakes.

MAINS

East Lothian Turkey Crown

Roasted with lemon, parsley, and thyme, served with baby carrots, Brussels sprouts, pork & cranberry stuffing, pigs in blankets, homemade gravy, and roast potatoes.

Pan-Fried Seabass Fillet

On crushed Jersey Royals and tender stem broccolini, drizzled with tomato vodka sauce.

Fillet Medallions

Succulent meat paired with mushrooms, cherry vine tomatoes, chips, and peppercorn sauce.

Wild Mushroom, Truffle & Butternut Squash Risotto

Finished with parmesan.

DESSERT

Warm Christmas Pudding

With warm brandy sauce and zesty lemon curd.

Chocolate Fudge Cake

Served with vanilla ice cream.

Homemade Sherry Trifle

Layered with winter fruits and topped with Chantilly cream.



CORONATION

CHRISTMAS MENU 2025