



FESTIVE MENU 2025

Served from November 26th to
December 24th.

TWO COURSES

Served with a small glass of house wine.
£31.95 pp

THREE COURSES

Served with a small glass of house wine.
£35.95 pp

STARTERS

Festive Soup

Warm seasonal soup with freshly
baked bread and butter.

Chicken Liver Pâté

Served with sourdough.

Vegetable Empanadas

Filled with provolone cheese,
tomato, and basil.

FESTIVE SPECIALITIES

East Lothian Turkey Crown & Kilted Sausages

Roasted with lemon, parsley, and thyme; served
with glazed carrots, Brussels sprouts, pork and
cranberry stuffing, homemade gravy, and
roasted potatoes.

9oz Sirloin Steak **+£5.50**

Tender sirloin served with Portobello mushroom,
vine-ripened tomatoes, wild rocket, seasoned
chips, and peppercorn sauce.

Festive Fillet of Chicken Breast

Filled with cranberry pork stuffing and topped
with pepper sauce.

Pan-Fried Gressingham Breast

Served with dauphinoise potatoes, glazed
carrots, berries, and a red wine jus.

Pan-Fried Sea Bass Fillet

Served with crushed potatoes, sprouts,
tenderstem broccolini, and Mediterranean
Bloody Mary sauce.

Mediterranean Vegetable Espetada

Grilled halloumi, courgette, onion, and pepper
skewers with crushed potatoes and salsa verde.

DESSERT

Warm Christmas Pudding

Traditional pudding served warm
with a rich brandy sauce and zesty
lemon curd.

Winter Fruit Crumble

Served with custard.

Warm Sticky Toffee Pudding

Served with toffee sauce,
vanilla ice cream, and
fresh fruits.



CORONATION

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