

CHRISTMAS MENU 2020

Soup of the day

Smoked mackerel & chive pate with horseradish mayonnaise &
oatcakes

Feta cheese, beetroot and avocado salad with toasted pine nuts and
balsamic dressing

Brie and cranberry filo basket with mixed salad leaves

Chicken liver pate with redcurrant jelly & toast

Grilled trout fillet with samphire and caper butter

Roast East Lothian turkey with seasonal trimmings

Pan fried duck breast with maple syrup & orange sauce

Butternut squash and pea risotto topped with toasted pine nuts

Slow cooked featherblade of beef with Yorkshire pudding

Christmas pudding with brandy sauce

Lemon & lime cheesecake with vanilla ice cream

Crème brulee with shortbread

Mixed sorbet

Cheese & biscuits

3 Courses £27.50 2 Courses £22.50