



CHRISTMAS MENU

APPETISERS

Soup of the Day	£5.50
Pan-fried Orkney King scallops served with pea purée, black pudding, crispy bacon <i>(GF without black pudding)</i>	£9.00
Duck and Pheasant Terrine with pork, chestnuts, caramelised onion chutney and Melba toast <i>(GF without Melba toast)</i>	£8.50
Orkney Crab and Hot Smoked Honey Salmon Mousse served with local oatcakes, cocktail sauce and a light salad <i>(GF without oatcakes)</i>	£8.50

MAINS

Slow Roasted Orkney Lamb Shoulder (6-8 hours) served with clap-shot potatoes, caramelised carrots, rosemary, Yorkshire pudding topped with root vegetable crisps and a rich jus <i>(GF without Yorkshire pudding)</i>	£19.00
Roast Turkey with sage, onion and chestnut pork stuffing roast potatoes, carrots, parsnip, pigs in blankets, Brussel sprout gratin, cranberry sauce and a rich gravy	£19.00
Pan Fried Chicken Supreme with haggis, dauphinoise potatoes, kale, green beans, mangetout and topped with a jus	£18.50
Slow Cooked Belly of Pork (twice cooked) with a smoky wholegrain mustard and apple cider gravy served with roast parsnips, sage, creamy mash and crispy crackling	£18.50
Pan Fried Salmon with new boiled potatoes, green vegetables, cherry tomatoes, pine nuts topped with a garlic and lemon butter sauce	£18.50
Orkney Sirloin Steak served with a herb baked potato, carrots, broccoli, green beans and a choice of peppercorn sauce, garlic butter, or whisky sauce topped with haggis	£25.00
Vegan Nut Roast with wild mushroom cream sauce or vegan gravy <i>(please specify)</i> served with roast potatoes, carrots, parsnips, brussels sprouts and a cranberry sauce	£18.50

DESSERTS

Sticky Toffee Pudding with Christmas spices, toffee banana and Orkney vanilla ice cream	£6.75
Apple Crème Brûlée served with apple crumble ice cream <i>(GF without crumble ice cream)</i>	£6.75
Chocolate Grand Marnier Torte served with honeycomb, berry compote and Chantilly cream <i>(GF)</i>	£6.75
Cheese Board (3 cheeses)-Ask server for selection- served with homemade chutney & local oatcakes	£6.95

PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGIES
(GF) – gluten free