Party Nigths Menu



STARTER

Winter Root Vegetable Soup

A warming blend of seasonal winter root vegetables, served with a freshly baked artisan bread roll.
Vegan | Gluten-free on request

MAIN COURSE

Traditional Roast Turkey

Succulent roast turkey breast served with rich gravy, golden roast potatoes, roasted parsnips and carrots, seasonal Brussels sprouts and traditional Scottish skirlie.

Festive Quorn Roast

A delicious vegetarian/vegan Quorn roast served with vegetarian gravy and all the traditional accompaniments of a festive feast.

DESSERT

Honeycomb Cheesecake

A smooth, creamy cheesecake layered with crunchy chocolate-coated honeycomb pieces, finished with a decadent toffee drizzle and a delicate flourish of dark chocolate.

Chocolate Truffle Brownie Torte

An indulgent vegan and gluten-free dessert featuring a chocolate biscuit base topped with Belgian chocolate truffle mousse, finished with chocolate brownie pieces and a rich chocolate garnish.