



FESTIVE SET MENU

2 COURSES £23.95

3 COURSES £28.95

STARTER

Classic Prawn & Honeydew Melon Cocktail ^(GF)

Roast Tomato & Sweet Red Pepper Soup ^(V, GF*, VG*, DF*)

Pate, Oaties & Arran Caramelised Onion Chutney

Black Pudding & Haggis Served With Peppercorn Sauce

MAIN COURSE

Traditional Roast Turkey With All The Trimmings

Prosciutto Wrapped Cod, Saffron Potatoes & Seasonal Greens ^(GF)

Braised Beef & Red Wine Casserole Served With Mash Tatties

Butternut Squash & Spinach Lasagne

With Roasted Chestnuts ^(V, GF*, VG*, DF*)

DESSERT

Chocolate & Hazelnut Pudding ^(GF)

Black Forest Meringue & White Chocolate

Pear, Pecan & Salted Caramel Crumble

Christmas Cake & Dram Of Whisky

Vegan Brownie & Ice Cream ^(V, GF, VG, DF)

PLEASE ADVISE OF ANY DIETARY REQUIREMENTS.
* MEANS WE CAN ALTER TO SUIT DIETARY



INVERKIP

HOTEL

