



FESTIVE MENUS 2023

FESTIVE LUNCH

STARTERS

Smoked Salmon and Prawns served with a salad garnish and brown bread	8.45
Stornoway Black Pudding or Haggis Fritter served with a wholegrain mustard & cream sauce	7.75
Crispy Coated Brie served with a side dish of cranberry sauce	7.75
'Spicy Nachos' topped with natural yoghurt, sweet chilli sauce and melted cheese	7.75
'Bruschetta' Garlic and Herb Bread topped with fresh tomatoes and mozzarella cheese	7.25
Freshly Prepared Soup of the Day	5.50

MAIN COURSES

Grilled Angus Sirloin Steak served with onions and mushrooms on a sizzling platter	28.95
Grilled Angus Rump Steak plain or peppered served with onions and mushrooms on a sizzling platter	18.95
Young Fresh Roast Turkey served with oatmeal stuffing, rolls of bacon, chipolata sausage and gravy, with a side dish of cranberry sauce	14.95
Fillet of Chicken stuffed with haggis and served with a wholegrain mustard and cream sauce	13.25
Chicken Enchiladas with pieces of fresh chicken, chillies, onions and garlic in a creamy paprika sauce, wrapped in a toasted flour tortilla topped with mozzarella cheese	13.25
Seafood Lasagne served with salmon, haddock, prawns, Arbroath Smokie, cooked in a white wine and dill sauce	13.75
Castle Club Steak Pie topped with a pastry lid	13.25
Poached Fillet of Fresh Haddock Mornay baked in a cheese sauce	13.25
Fillet of Fresh Haddock grilled with garlic butter or butter topped with prawns	13.75

Deep Fried Fillet of Fresh Haddock coated in bread crumbs or crispy batter	13.25
Vegetable Tortilla with fresh vegetables slightly spiced, wrapped in a flour tortillas, and topped with sweet chilli sauce and mozzarella cheese	13.25

SALAD SELECTION

Prawn Salad served with a side dish of Marie Rose Sauce	15.95
Home Cooked Smoked Ham & Fresh Turkey Breast Salad	12.75

DESSERTS

Homemade White Chocolate & Raspberry Cheesecake served with cream or ice cream	7.75
Homemade Sticky Toffee Pudding served with toffee sauce and ice cream	7.75
Traditional Christmas Pudding served with brandy sauce or cream or ice cream	7.75
Traditional Homemade Sherry Trifle	7.75
Snowball Delight (contains nuts)	7.75
Biscuits and Cheese Platter served with a garnish of apple and grapes	8.75

Tea or Coffee	3.00
Caffe Latte	3.50
Cappuccino	3.50

All served with mints



STARTERS

- Smoked Salmon and Prawns** served with a salad garnish and brown bread 8.45
- Stornoway Black Pudding or Haggis Fritter** served with a wholegrain mustard & cream sauce 7.95
- Crispy Coated Brie** served with a side dish of cranberry sauce 7.95
- 'Spicy Nachos'** topped with natural yoghurt, sweet chilli sauce and melted cheese 7.95
- 'Bruschetta'** Garlic and Herb Bread topped with fresh tomatoes and mozzarella cheese 7.45
- Freshly Prepared Soup of the Day** 5.50

MAIN COURSES

- Grilled Angus Sirloin Steak** served with onions and mushrooms on a sizzling platter 29.95
- Young Fresh Roast Turkey** served with oatmeal stuffing, rolls of bacon, chipolata sausage and gravy, with a side dish of cranberry sauce 18.75
- Fillet of Chicken** stuffed with haggis and served with a wholegrain mustard and cream sauce 18.50
- Chicken Enchiladas** with pieces of fresh chicken, chillies, onions and garlic in a creamy paprika sauce, wrapped in a toasted flour tortilla topped with mozzarella cheese 18.50
- Seafood Lasagne** served with salmon, haddock, prawns, Arbroath Smokie, cooked in a white wine and dill sauce 18.95
- Castle Club Steak Pie** topped with a pastry lid 18.50
- Poached Fillet of Fresh Haddock Mornay** baked in a cheese sauce 18.50
- Fillet of Fresh Haddock** grilled with garlic butter or butter topped with prawns 18.95
- Deep Fried Fillet of Fresh Haddock** coated in bread crumbs or crispy batter 18.50

FESTIVE EVENING

- Vegetable Tortilla** with fresh vegetables slightly spiced, wrapped in a flour tortillas, and topped with sweet chilli sauce and mozzarella cheese 18.50

SALAD SELECTION

- Prawn Salad** served with a side dish of Marie Rose Sauce 18.95
- Home Cooked Smoked Ham & Fresh Turkey Breast Salad** 18.25

DESSERTS

- Homemade White Chocolate & Raspberry Cheesecake** served with cream or ice cream 7.95
- Homemade Sticky Toffee Pudding** served with toffee sauce and ice cream 7.95
- Traditional Christmas Pudding** served with brandy sauce or cream or ice cream 7.95
- Traditional Homemade Sherry Trifle** 7.95
- Homemade Individual Pavlova** topped with Chantilly cream, sliced banana, toffee sauce and served with ice cream 7.95
- Biscuits and Cheese Platter** served with a garnish of apple and grapes 8.75

- Tea or Coffee** 3.00
- Caffe Latte** 3.50
- Cappuccino** 3.50

All served with mints



CHRISTMAS DAY

£80.00 per person

STARTERS

Scottish Smoked Salmon Cornets

Filled with prawns coated in marie rose sauce and served with buttered brown bread.

Crispy Coated Brie

served with a side dish of cranberry sauce

Stornoway Black Pudding Layer

Grilled black pudding and apple tower served with an apple sauce and crispy pancetta.

Cream of Parsnip and Red Pepper Soup

MAINS

Char Grilled Angus Sirloin Steak Garni

Served with onions and mushrooms on a sizzling platter.

Young Fresh Roast Turkey

Served with oatmeal stuffing, bacon, chipolata sausages and gravy with a side dish of cranberry sauce.

Chicken & Haggis Roulade

Coated in fresh breadcrumbs, sliced and served with a wholegrain mustard cream sauce

Grilled Loin of Angus Venison

With medallions of venison served with a cranberry and port sauce.

“Vegetable Tortilla”

With slightly spiced stir fry fresh vegetables, wrapped in a toasted tortilla topped with sweet chilli sauce and melted mozzarella cheese.

DESSERTS

Homemade White Chocolate and Raspberry Cheesecake

Served with cream or ice cream or both.

Homemade Individual Pavlova

Topped with Chantilly cream, sliced banana, toffee sauce and served with ice cream.

Homemade Sticky Toffee Pudding

Served with toffee sauce and ice cream.

Traditional Christmas Pudding

Served with brandy sauce or cream or ice cream.

Homemade Sherry Trifle

or

Cheese Platter

with a selection of cheeses, biscuits, grapes, apple and chutney

Tea or Coffee

served with mince pies and mints





MERRY CHRISTMAS

&

BEST WISHES

