





Lunch - 2 courses £30/3 courses £35 Dinner - 2 courses £34.50/3 courses £39.50

Food allergies and Intolerances: Before ordering, please speak to our staff about your requirements.

V - Vegetarian VE - Vegan
GF - Gluten Free GFA- Gluten Free Available
DF - Dairy Free DFA - Dairy Free Available
N - contains Nuts





## Homemade Tomato and Lentil Soup (GFA, V, VE)

Accompanied by homemade bread

#### **Haggis Bon Bons**

Served with caramelised shallots, Old Pulteney whisky sauce

## Hot Smoked Salmon Cheesecake (GF)

Presented with fennel and oats crumb, charred mandarin salad, and lemon dressing

## Ham Hock and Pistachio Terrine (GF, DF)

Includes spiced apple chutney, rocket, and oatcakes

#### **Goats Cheese and Red Onion Tart**

Featuring a duo of beetroot salad and cranberry sauce

Subject to availability





## **Ballotine of Turkey (GF, DFA)**

Pork and orange stuffing, pigs in blankets, roast potatoes, creamed potatoes, honey-roasted carrots and parsnips, skirlie, buttered Brussels sprouts, served with natural jus.

#### Slow Cooked Beef Brisket (GF, DF)

Served with buttered mash, braised red cabbage, tender stem broccoli, and red wine jus

#### Pan Roasted Salmon (GF)

Accompanied by sautéed new potatoes, cherry tomatoes, green beans, and creamy parmesan velouté

## Wild Mushroom and Spinach Risotto (GF, V, VE available)

Garnished with spiced crispy carrots

## Mackays Yule Beef Burger (GFA)

Double burger with pigs in blankets, mature cheddar, cranberry sauce, brioche bun, salad, and hand-cut chips.

# Festive Vegetable Pie (V)

Roasted vegetables in tomato sauce, cranberry and brie, shortcrust pastry, buttered mash, and tenderstem broccoli.

## 8oz Scottish Rump Steak (GF, DF)

Served with hand-cut chips, flat cap mushroom, roast tomato, and roasted shallot





## SIDE DISHES

Hand-cut Chips
Fries
Truffle and Parmesan Fries
Buttered Mash
Pigs in Blankets
Chilli Mac and Cheese Bites
Honey Roasted Carrots and Parsnips
Green Vegetables

# SAUCES

Red Wine Jus
Peppercorn Sauce
Whisky Sauce
Creamy Parmesan Sauce

Subject to availability



# DESSERTS

## **Classic Mackays Sticky Toffee Pudding**

Served with butterscotch sauce and honeycomb ice cream

## **Christmas Pudding (VE)**

Presented with brandy sauce and cranberry compote

## Chef's Own Tiramisu

Coffee and cocoa syrup, vanilla ice cream

# **Dark Chocolate Mousse (GF)**

With white chip chocolate cookie and Chantilly cream

## Banana and Toffee Tarte Tatin (GF, VE)

Accompanied by Homemade vegan Banana Ice Cream

#### **Trio of Tain Cheese**

Fat Cow, Blue Murder, and Morangie Brie cheeses, served with spiced apple chutney, frosted grapes, and artisan crackers

Subject to availability