



Christmas Party Menu

Homemade Parsnip & Apple Soup (GFA, V, Vegan)

Accompanied by homemade bread

Goats Cheese and Red Onion Tart

Featuring a duo of beetroot salad and cranberry sauce

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

Includes spiced apple chutney, rocket, and oatcakes

Haggis Bon Bons

Served with caramelised shallots, Old Pulteney whisky sauce

Traditional Roast Turkey (GF, DFA)

Accompanied by pigs in blankets, roasted and creamed potatoes, honey-glazed carrots and parsnips, skirlie, buttered Brussels sprouts, and 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, vegan available)

Garnished with spiced crispy carrots

Classic Mackays Sticky Toffee Pudding

Served with butterscotch sauce and honeycomb ice cream

Christmas Pudding (Vegan)

Presented with brandy sauce and cranberry compote

Chef's Own Tiramisu

Coffee and cocoa syrup, vanilla ice cream

Trio of Ice Cream

Selection of Mackies Ice Cream