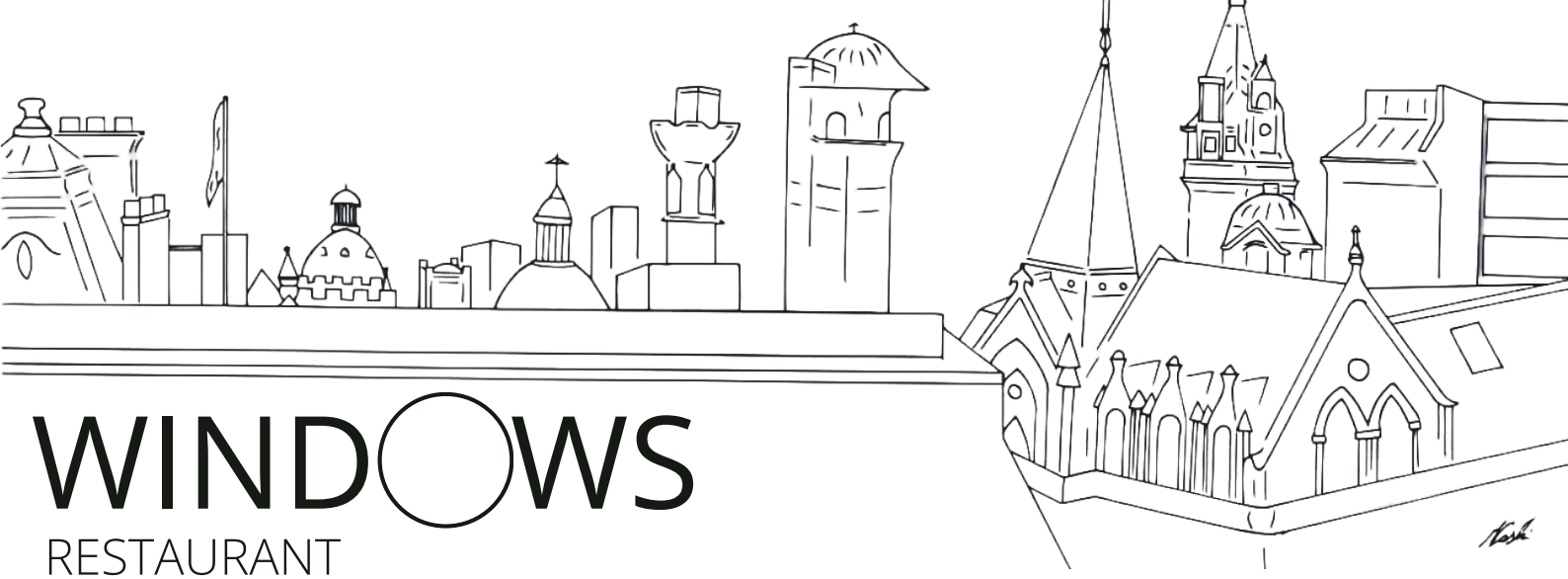


WINDOWS
RESTAURANT

FESTIVE LUNCH & DINNER MENU

28th November - 24th December

STARTERS

Wild Mushroom Arancini
Served with Garlic Lemon Mayo (V)

Glasgow Gin Beetroot Cured Salmon
With Horseradish Mayo, Served on Soda Bread (GFA)

Chicken and Spiced Plum Pate
Served with Apple Chutney, Oatcakes & Rocket Salad

Soup of the Day
with Crusty Bread (V, VE, GFA)

Haggis Bon Bons
Served with a Whisky Sauce

MAIN EVENT

Roast Turkey
Served with all the Trimmings
Stuffing, Pigs in Blankets, Roast Root Vegetables, Sprouts,
Roast Potatoes, Gravy & Cranberry sauce

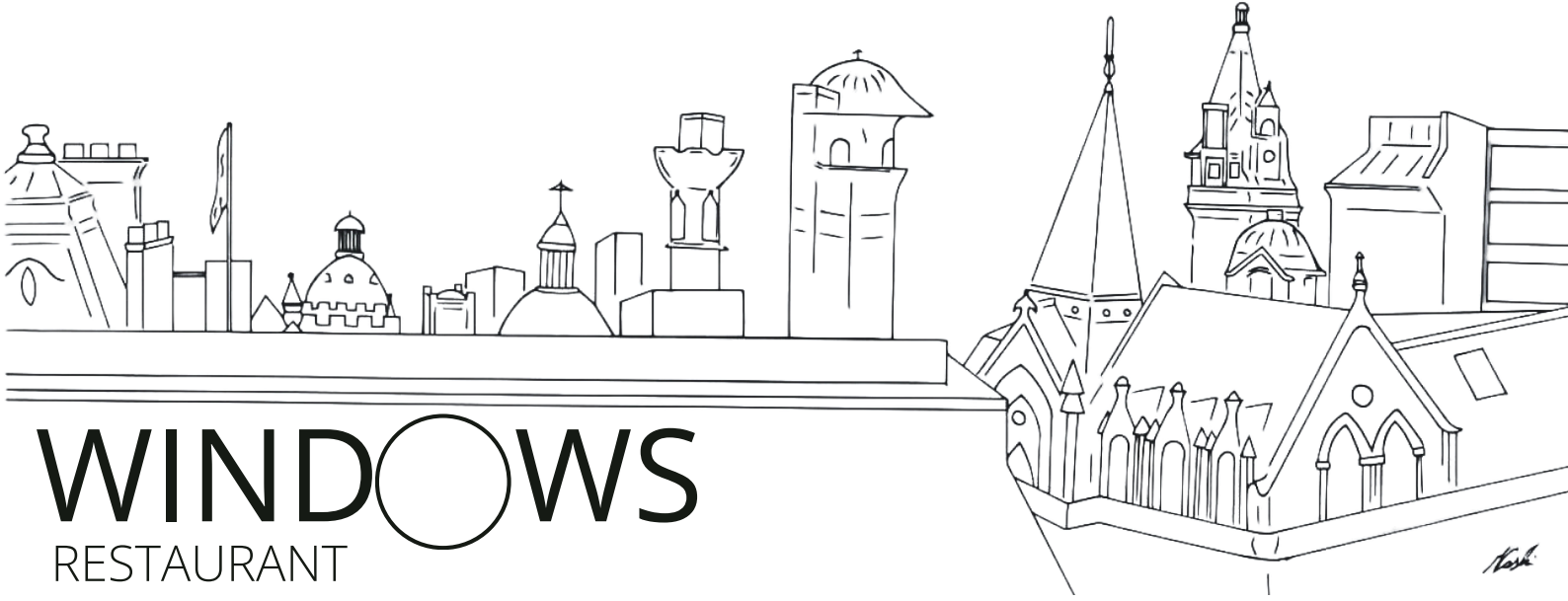
Sweet Potato & Red Lentil Dahl
Pilaf Rice, Chapati (VE)

Sea Bass with Sauce Vierge
Olive Oil Tomatoes, Basil, Capers, Crushed New Potatoes,
Roast Root Vegetables (GF)

Chicken Stuffed with Haggis
Served with Pepper & Brandy Sauce, Mashed Potato &
Roast Vegetables

Steak Pie
Beef shin, Carrots & a Pie Lid served with Mashed Potato and Jus

Vegetable Wellington
Served with Crushed New Potatoes, Roast Root Vegetables,
Vegetable Jus (VE)



WINDOWS
RESTAURANT

FESTIVE LUNCH & DINNER MENU

28th November - 24th December

DESSERTS

Sticky Toffee Pudding
Served with Vanilla Ice Cream & Toffee Sauce

Passion Fruit Cheesecake
Wild Berry Compote & Chantilly Cream

Traditional Christmas Pudding
Served with Brandy Cream Sauce

Chocolate Tart
Served with Wild Berry Compote (VE)

COCKTAILS

French Martini
Absolut vodka, crème de cassis, pineapple juice £9.60

Cosmopolitan
Absolut vodka, cointreau, cranberry juice £9.60

Espresso Martini
Absolut vodka, coffee liqueur, espresso £9.60

2 COURSES £30 3 COURSES £36

Vegan and Gluten Free options are available. Please make our team aware at the **time of booking** of any food allergies or intolerances, and we will take the responsible steps to prepare your meal safely.

A discretionary 10% service charge will be added to your bill. Thank you.