

Easterbrook | BAR & SPA

BISTRO



CHRISTMAS MENU

STARTER

Chunky winter vegetable and lentil soup (g/f) (vg)
homemade bread and butter

Duck and orange liver pate (gf)
fig chutney, cos lettuce and tomato batons

Haggis bon bons
mixed salad, caramelised onion and whisky chutney

MAIN COURSE

Traditional roast turkey (gf)
served with all the trimmings

Pan-fried salmon fillet (gf)
shredded Christmas greens, crushed new potatoes,
chilli and red pepper sauce

Chestnut, brie and vegetable savoury tart (v)
tomato and red pepper sauce

Vegan option available on request

DESSERT

Christmas sticky toffee pudding (v)
butterscotch sauce and vanilla ice cream

Scottish trifle (v)
with homemade shortbread

Lemon Tart (g/f) (vg)
served with a blueberry compote

TWO COURSES £24.00 | THREE COURSES £28.00

**AVAILABLE THURSDAY TO SUNDAY FROM 12PM
LAST ORDERS 6.30PM**

CALL 01387 219081 TO BOOK

Menu available from Thursday 3rd December to Sunday 20th December 2026

Available to book for parties up to 40 guests

For bookings of 10 or more guests, we require pre-orders and a £5 deposit per person

Please advise us of any dietary requirements or food allergies at time of booking

