Easterbrook | BAR & SPA

BISTRO

MAIN COURSE

Traditional roast turkey (gf)
seasonal vegetables and 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)
seasonal vegetables, tomato and red pepper sauce

Haggis, neeps and tatties
shredded greens, whisky sauce

Vegetarian haggis, neeps and tatties (v)
seasonal vegetables, shredded greens, whisky sauce

Breaded sage and butternut squash arrancini (vg)
potato rosti, green beans, whisky sauce

Pork stroganoff
saffron rice, prawn crackers

DESSERT

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

Scottish trifle (v)
with homemade shortbread

Lemon Tart (gf) (vg)
served with a blueberry compote

Chocolate and salted caramel cheesecake (v)

Winter Berry Mess (v)

ONE COURSE £19.00 | TWO COURSES £24.00

CALL 01387 219081 TO BOOK

For bookings of 8 or more guests, we require pre-orders

Pre-show menu available on the following dates: 4th, 5th, 12th and 17th December 2026

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