

— ❄️ —  
*Full A La Carte  
available throughout  
December*  
— ❄️ —

**LOKS**  
— *Festive Menu* —

**LUNCH 11.30 - 4PM**  
2 Courses £14.95  
3 Courses £17.95  
**DINNER 5 - 9PM**  
2 Courses £17.95  
3 Courses £21.95

❄️ **STARTERS** ❄️

**Roast parsnip and nutmeg crème  
fraîche soup**

*with parsnip crisps*

**Breaded Howgate brie**

*with spiced cranberry jam and seasonal leaves*

**Chicken liver pate**

*with caramelised red onion and  
balsamic chutney, toasted brioche*

**Smoked salmon and cream  
cheese roulade**

*with pink peppercorn and lime dressing*

**Honey roasted winter veg**

*with pumpkin, red onion, parsnip, Arran grain  
mustard vinaigrette*

❄️ **MAINS** ❄️

**Turkey stuffed with sage and  
onion stuffing**

*wrapped in Parma ham, duck fat roast  
potatoes and red wine gravy*

**Braised Scotch beef brisket**

*with horseradish cream, tomato & tarragon jus*

**Oven baked salmon fillet**

*with white wine poached mussels &  
chervil cream sauce*

**Roast butternut squash and sage  
gnocchi**

*with rocket and red onion salad*

**Slow cooked pork loin**

*with apple and white truffle puree, sautéed  
new potatoes and red wine gravy*

All served with shaved brussels with  
chestnut, spiced apple braised cabbage and  
thyme roast carrots

❄️ **DESSERTS** ❄️

**Dark chocolate delice**

*with salted caramel and toasted hazelnuts*

**Gingerbread & cranberry yule log**

*with pistachio praline and burnt orange syrup*

**Raspberry, prosecco & white  
chocolate roulade**

*with raspberry coulis and passionfruit sorbet*

**Sticky toffee pudding**

*with clotted cream, toffee sauce and vanilla  
ice cream*

**Selection of ice cream or sorbet**

*vanilla, strawberry or chocolate ice cream  
mango or raspberry sorbet*

*Available from 1st of December to the 24th of December 2017*

AT PEAK TIMES PARTIES OF 7 OR MORE A DEPOSIT OF £5 MIGHT BE REQUIRED TO SECURE YOUR TABLE

— **LOKS** —

## - Host the Roast -

**HAVE YOUR OWN PRIVATE ROOM FOR YOUR FESTIVE  
DINNER WITH NO DISHES TO DO AFTER!**

*Only £30 per person | Minimum of 16 people*

## MENU

### SHARING PLATTER

chicken liver pate, spiced pear chutney and  
Arran oaties



### TENDER ROAST RIBEYE OF BEEF

&

### WHOLE ROAST TURKEY

Creamy mash potatoes, garlic roast potatoes, roasted  
root vegetables, pancetta sprouts, Yorkshire puddings,  
peppercorn sauce and red wine jus.



### GINGERBREAD AND CRANBERRY YULE LOG

with Chantilly cream and seasonal berries



### TEA, COFFEE AND SHORTBREAD

*Available 26th, 27th and 28th of December*