

## CHRISTMAS

Homemade Winter Vegetable  
& Lentil Soup (Vegan)  
with crusty bloomer bread

Classic Chicken Liver Parfait  
with plum chutney & wee oaties from Arran

Wolf Prawn Cocktail  
juicy prawns bound in classic cocktail sauce  
with paprika dusted crostini

oOo

Roast Turkey  
sage & onion stuffing & all the trimmings

Slow Braised Shin of Beef  
chive mashed potato, roasted root veg  
& rosemary gravy

Roasted Squash, Wild Mushroom  
& Chestnut in Crisp Filo Basket (Vegan)  
with rocket salad & red pepper coulis

Pan Cooked Seabass Fillet  
crushed baby potato, wilted greens & lemon  
& caper butter sauce

oOo

Warm Homemade Xmas Pudding  
with lashings of brandy custard

White Chocolate & Bailey's Cheese Cake

Scottish cheese board  
with fig chutney & oatcakes

(Vegan dessert available on request)

3 Course Lunch £17.95

3 Course Dinner £24.95

LIVE BLUES 7 DAYS A WEEK

## HOGMANAY

Cullen Skink

smoked haddock soup with diced potato & leek  
served with crusty bloomer bread

Gateau of Macsween Haggis, Neeps & Potato  
whisky & Arran mustard sauce  
(veggie & vegan dish available)

oOo

Slow Cooked Beef Casserole  
roasted roots, silver skin onions, champit potato  
& crispy bacon

Oven Baked Salmon Fillet  
confit potato, tender stem broccoli  
& lemon & herb butter sauce

Roasted Squash, Wild Mushroom  
& Chestnut in Crisp Filo Basket (Vegan)  
with rocket salad & red pepper coulis

oOo

Classic Raspberry Cranachan  
fresh raspberry, Scottish honey & whisky soaked oats

White Chocolate & Bailey's Cheese Cake

(Vegan dessert available on request)

3 Course Dinner £29.95

Includes entry to our Hogmanay Party  
featuring The Midnight Blues Band

## THE WOLF XMAS PLATTERS

£10 per person

Turkey & cranberry wraps

Sage & onion sausage rolls

Cajun seasoned potato wedges & dips

Our nachos with all the trimmings

Home made vegetable pakoras  
& dipping sauce