

Christmas Menu 2017
£49 per person

Warm Crab and smoked Lochaber Cheese tart

Served with spinach and ginger salad

Melfort cured and smoked venison

Brunoise of pickled vegetables, horseradish snow and pea shoots

Roast pumpkin and walnut soup

Truffle beignets

Goats cheese and pistachio baked cheesecake

Beetroot puree & Mull cheddar Tuille

Champagne Sorbet

Roast turkey

Roast crown of turkey breast, confit Leg, honey roast carrots, pancetta, sprouts, pigs in blankets, turkey reduction

Roast sirloin of beef

Glazed baby vegetable, herb mash, roast garlic and thyme jus

Isle of Gigha halibut

Tenderstem broccoli, saffron potato, broad beans, dill butter sauce

Confit Aubergine mille feuille

Wild mushrooms, Kale, confit tomato

Homemade Christmas pudding

Brandy sauce and brandy jelly

Set Lemon Soufflé

Vanilla Tuille

Selection of Scottish cheese

Homemade oatcakes, walnut bread, celery and apple

Mulled wine jelly

Clove packed apples, Grand Marnier sorbet

Freshly Ground Coffee is served in the Cocktail Lounge

Please advise a member of our team if you have any dietary requirements or food allergies. There may be trace elements of nuts or other allergens in our dishes.