

CHRISTMAS MENU 2018 *£49 per person*

TO START

Warm salmon and crab pithivier

Served with spinach and crowdie 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

TO FOLLOW

Champagne sorbet

TO FOLLOW

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

Seared Mull scallops

Puy lentil and pancetta, cauliflower polenaïse

Confit aubergine mille feuille

wild mushrooms, kale, confit tomato

TO FINISH

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, tea and mince pies will be served in the Cocktail Lounge

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