

Christmas Menu

STARTERS

PEA & HAM SOUP

Served with a warm bread roll

HAGGIS BON BONS

Whisky and garlic aioli, root vegetable crisps

SMOKED SALMON MOUSSE

Micro herb salad, dill crostini's, crispy capers

HERITAGE SALT BAKED BEETROOT ©

Smoked paprika hummus, kale crisps, hazelnut vinegarette

MAIN COURSE

TRADITIONAL ROAST TURKEY

Roasted potatoes, pigs in blankets, skirlie, root vegetables, brussel sprouts and red wine jus

SLOW BRAISED FEATHERBLADE OF BEEF

Butter mashed potatoes, seasonal vegetables, rosemary jus

STEAMED FILLET OF SEA TROUT

Parsley new potatoes, green beans, vine tomatoes, lemon spinach cream

WINTER VEGETABLE ENCROUTE O

Roast potatoes, seasonal vegetables, mushroom jus

DESSERTS

CHOCOLATE & ORANGE **BOURBON TORTE**

Clementine gel, Chantilly cream, sugar tuille

SPICED CARROT CAKE, RUM & RAISIN ICE CREAM

Frosted pecans

LEMON CHEESECAKE

Crushed meringues, raspberry cream, white choc shards

SELECTION OF CHEESE & BISCUITS

Frozen grapes, spiced pear chutney





