



Christmas Day

STARTERS

Smoked Ham Haugh & Lentil Soup

Crusty bread and sea salt butter (GF*)

Roasted Tomato & Basil Soup

Crusty bread and sea salt butter (VE*,GF*)

King Prawn & Smoked Salmon Cocktail

Plump king prawns and oak smoked salmon marie rose dressing, marinated tomatoes, avocado, malted bread (GF*)

Spinach & Butternut Squash Tart

Crisp tart filled with thyme roasted butternut squash, spinach and cranberry, topped with onion and pumpkin seed crumb, balsamic dressed rocket and caramelised onion jam (VE)

Duck Liver Parfait

Smooth duck liver parfait with brandy and orange, spiced red onion marmalade, sourdough toast, sea salt butter (GF*)

Lemon Sorbet Palate Cleanser

MAIN COURSES

Roast Turkey

Turkey paupiette, stuffed with apricot, chestnut and pork stuffing, goose fat roasted potatoes, maple glazed parsnip and carrots, buttered sprouts, pigs in blankets and rich rosemary gravy (GF*)

Salmon en Croute

Prime Scottish salmon and spinach wrapped in crispy filo pastry, chive mash, king prawn, sundried tomato and white wine sauce, buttered tenderstem broccoli and crispy kale

Portobello Mushroom, Potato & Spinach Pithivier

Puff pastry parcel filled with portobello mushrooms, spinach, potato and leeks, with parmentier potatoes, winter greens, creamy mushroom bisque (VE)

Braised Shortrib of Beef

Dauphinoise potatoes, rich red wine reduction, celeriac and smoked garlic puree, maple roasted carrots, tenderstem broccoli (GF)

DESSERTS

Traditional Christmas Pudding

Brandy butter sauce, redcurrants, luxury vanilla ice cream

Scottish Cheeseboard

Blue Murder, Isle of Mull Cheddar, Morangie Brie, Black Crowdie, grapes, crackers, celery and quince

White Chocolate, Cranberry & Orange Cheesecake

Cinnamon cream, Biscoff crumb

Lemon Tart

Basil sugar, Italian meringue