

STARTER

Spiced Parsnip Soup (vg)

Cranberry & Pumpkin Seed, Sage Oil, Sour Dough

Duck & Orange Parfait

Melba Toast, Burnt Lemon Gel

Salmon Gravdlax

Beetroot & Parsnip Remoulade, Fennel Pollen Crème Fraiche

Roasted Pepper, Basil & Artichoke Terrine (vg)

Pickled Fennel

Champagne Sorbet

**included with dinner only*

MAIN

Sage Roasted Turkey Breast

Pigs In Blankets, Roast Potatoes, Creamed Sprouts,
Honey Glazed Parsnips & Carrots, Turkey Jus

Stout Braised Feather Blade of Beef

Haggis Bon Bon, Heather Honey Roast Winter Vegetables,
Potato Fondant, Stout Jus

Hake Fillet

Roasted Golden Beets & Radish Salad,
Jerusalem Artichoke Puree

Winter Roasted Root Vegetable Pithivier (v)

Wilted Greens, Spinach & Herb Veloute

PUDDING

Christmas Pudding

Brandy Cream, Red Currants

Black Forest Cheesecake (v)

Black Cherry Compote, Cream, Dark Chocolate Shavings

Scottish Cheese Selection (v)

Mull Of Kintyre, Blue Murder & Clava, Charcoal Biscuits,
Apple Chutney, Celery & Grapes

Dark Chocolate & Orange Tart (vg)

Chocolate Soil, Orange Sorbet