

CHRISTMAS DAY MENU

£62 per adult – Includes mocktail on arrival

STARTERS

Cream of cauliflower cheese soup with crispy bacon and curry oil

Confit duck leg and chicken terrine with beetroot and caramelised onion chutney, charred sourdough and raw beets (GFOA)

Scottish smoked salmon and crayfish with avocado puree, gem lettuce and salsa verde (GF)

Trio of sweet melon with fresh berries, peach gel and mango sorbet (GF)(DF)(VV)(V)

MAINS

Roast sirloin of Scotch beef with duck fat roast potatoes, roasted winter vegetables and Yorkshire pudding dressed with a peppercorn sauce (GFOA)

Roulade of British turkey with spiced sausage, crisp pancetta, braised red cabbage and chestnut tossed Brussel sprouts accompanied by a cranberry jus (GFOA)

Assiette of seafood pan seared seabass, salmon, scallops, tomato concasse and a garlic and caper butter (GF)

Baked cauliflower with roast avocado, sun blushed tomatoes and arctic flat bread (VV)(V)

DESSERTS

Boozy Christmas pudding served with brandy ice cream, vanilla custard and red currants

Belgian chocolate and clementine torte with sticky fruits of the forest compote and raspberry crumble (GF)(VV)(V)(DF)

Chef's selection of Arran cheddars, blue murder, brie, grapes and fruit chutney accompanied by oatcakes and crackers

Lemon posset with mini meringues, blackberry & cherry gel and caramelised orange (GF)

TO FINISH

Petit fours with freshly brewed tea or coffee

(V) vegetarian (VV) vegan (DF) dairy free (GF) gluten free (GFOA) gluten free option available ON REQUEST*

Please advise your server of any dietary requirements