

CHRISTMAS DAY LUNCH

STARTERS

SMOKED TROUT

crowdie, capers, watercress dressing, sourdough shards

VEGETARIAN HAGGIS SCOTCH EGG

green peppercorn and whisky sauce

GAME TERRINE ^(gf)

macerated prunes, winter chestnuts, herb salad, beetroot dressing

SPICED PARSNIP & PEAR VELOUTE

pork & sage sausage roll or vegetarian roll

INTERMEDIATE COURSE

CHAMPAGNE SORBET/LEMON SORBET

MAIN COURSE

TRADITIONAL ROAST TURKEY

served with all the trimmings

DUCK BREAST

duck confit fritter, rosti potato, creamed cabbage, bramble jus

ARTICHOKE & WILD MUSHROOM LASAGNE

truffle and celeriac bechamel

BUTTER-POACHED FILLET OF COD

crispy brandade of cod, pea & smoked bacon velouté

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

brandy sauce, drambuie ice cream

VODKA, KAHLUA & ICED PARFAIT

caramelised bananas, chocolate tuile

WHITE CHOCOLATE MOUSSE

tiramisu doughnuts

SELECTION OF SCOTTISH CHEESES

warm spiced plums, oatcakes

gf./gluten-free | gfo./gluten-free option available | df./dairy-free | dfo./dairy-free option available
v./vegetarian | vo./vegetarian option available | ve./vegan | veo./vegan option available

All prices quoted are in UK pounds (£). All our menus are samples only and subject to change. We recommend you discuss all dietary requirements with the restaurant before your visit. Written allergen information is available on request and we'll be happy to help. A discretionary 12.5% service charge is added to your bill. This goes directly to our team.