

CHRISTMAS DAY LUNCH

GLASS OF PROSECCO OR NOSECCO ON ARRIVAL

STARTERS

SWEET POTATO & NUTMEG SOUP (v ve gf)
sourdough, sweet potato crisp

CHICKEN & THYME TERRINE (gf)
oatcakes, piccalilli, beetroot

TRIO OF FISH GF
mackerel pâté, beetroot salmon, hot smoked salmon with
horseradish cream

DRAMBUIE PRAWN COCKTAIL
crusty brown bread & butter

MUSHROOM & PISTACHIO PARFAIT (v ve gf)
pickled raspberries, oat cakes

INTERMEDIATE COURSE

MELON TARTAR WITH ORANGE CAVIAR & APPLE GEL (v ve gf)

MAIN COURSE

TRADITIONAL ROAST TURKEY
with all the trimmings

ROAST FILLET OF HAKE (gf)
fish velouté, tarragon potato, sea veg

ISLE OF SKYE ROAST VENISON (gf)
potato gratin, roast carrots, dark chocolate jus

CELERIAC MEDALLIONS (v ve gf)
pea velouté, herb sponge, tahini greens

NUTMEG SMOKED TOFU (v ve gf)
spiced sweet potato purée, greens, red cabbage, jus

DESSERTS

CHRISTMAS PUDDING (v ve)
brandy custard

STICKY TOFFEE PUDDING (v)
drambuie caramel sauce

SCOTTISH CHEESE BOARD (v gf)
oat cakes, chutney

CHOCOLATE TORTE
maraschino cherry compote, vanilla ice cream

TEA OR COFFEE WITH MINCE PIES

85.00 per person

gf./gluten-free | gfo./gluten-free option available | df./dairy-free | v./vegetarian | 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.