

# 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

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

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.