

CHRISTMAS DAY LUNCH MENU

CHEFS SELECTION OF CANAPES

TRADITIONAL MULLED WINE

STARTERS

CREAMY ROASTED PARSNIP & CAULIFLOWER VELOUTE
curried cream, toasted sesame

MINI LAMB WELLINGTON
minted pea purée, wilted red chard & hazelnut salad

BEETROOT CARPACCIO
rocket salad, herb oil dressing

MAINS

all served with smoked sea salt & thyme-roasted potato,
sautéed savoy & sprouts with chestnuts, honey-glazed carrots

ROASTED TURKEY PAUPIETTE & TURKEY CROQUETTE
pigs in blankets, red wine jus

ROASTED SCOTCH BEEF
yorkshire pudding, horseradish sauce, bone marrow jus

GRILLED COD LOIN
wild mushroom & parmesan crust, parsley cream sauce

ROASTED BUTTERNUT SQUASH & CHESTNUT TORTELLINI
sage & truffle butter, peppered tender stem broccoli

DESSERTS

DRAMBUIE & CRANBERRY TRIFLE

TRADITIONAL PLUM PUDDING

WARM BRANDY SAUCE
scottish cheese selection, plum chutney, grapes, crackers