



Christmas Menu

Starters

Rocket and Roast Onion Soup served with Crusty Bread

Home-cured Gravlax of Salmon served with Mixed Leaves, Roast Beets and finished with a Gin, Dill and Mustard Dressing

Venison and Smoked Duck Terrine served with Piccalilli and Oatcakes

Goats Cheese and Thyme Tart served with Mixed Leaves drizzled with a Raspberry Vinaigrette

Mains

Roast Turkey with all the trimmings
Kilted Chipolatas, Brussel Sprouts, Roast Potatoes, Roast Vegetables, Stuffing and Gravy

Oven baked fillet of Sea Bass
served with Crushed Potatoes, Cherry Tomato Confit, finished with Lime and Chilli Butter

Slow Roast Rib of Beef
served on a bed of Bubble and Squeak, Roast Vegetables and Shallot and Port Jus

Cauliflower Roulade
served with Chickpea Chutney on a bed of Pearl Couscous finished with a Sumac Dressing

Desserts

Christmas Pudding with Brandy Sauce

Peanut Butter Cheesecake served with a Chocolate Hazelnut Sauce

Chocolate and Coconut Tart served with Mango Sorbet

Selection of Scottish Cheese and Biscuits

Tea or Coffee and Mince pies

