

Christmas Menu

Starters

Parsnip, Apple & Roast Chestnut Soup

served with crusty bread and Scottish butter

Game Terrine

wrapped in smoked bacon served with a redcurrant and port jelly

Tuna Carpaccio

marinated tuna loin rolled with garden herbs
& cracked black pepper,

lightly seared and served with a cherry tomato and rocket salad

Med Veg & Hallumi Stack

marinated mediterranean vegetables &
char grilled hallumi

layered and finished with a herb oil

Main Courses

Turkey & all the Trimmings

seasonal turkey served with a cranberry &
cassis sauce

accompanied by chipolatas and stuffing

Pan Fried Rock Turbot

served with soba noodles and a Thai broth

Sea Trout

served with braised fennel & balsamic
roasted cherry tomatoes

Braised Lamb Shank

slow cooked in trappist ale

served with creamed potato & root vegetable crisps

Vegetairian Pastry

oven baked wild mushroom, leek and goats
cheese filo pastry parcel

Desserts

Cloutie Dumpling

with brandy sauce

Cranachan Cheesecake

with a ginger biscuit base

Dark Chocolate Mousse

served with cointreu orange segments & white chocolate curls

Trio of Cheeses

served with oatcakes and a tomato & apple chutney

Fresh filter coffee and
mince pies

set price of £21.95