

CHRISTMAS DAY MENU

HEARTY WINTER VEGETABLE SOUP

A TRIO OF SMOKED MOUSSES

(Served On Flavoured Croutons And Dressed Wild Rocket Leaves)

PANFRIED BREAST OF WOODPIGEON

(With A Neep Puree, Breaded Haggis Ball And A Malt Whisky Sauce)

GRILLED GOATS CHEESE

(With A Pecan And Chicory Salad, Laced With A Cranberry Vinaigrette)

CURED BUFFALO SALAMI

(Accompanied By Marinated Olives, Sun Blushed Tomatoes And Caramelised Onion Bread)

PULLED PORK SHOULDER AND BLACK PUDDING FRITTER

(Sat On A Concasse Of Apples And Vanilla)

TRADITIONAL ROAST TURKEY AND HAM

(Served With All The Seasonal Trimmings)

FILLET OF BEEF

(Nested On Wilted Spinach, Roasted Shallots, Topped With Sauted Langoustines And Finished With A Bordeaux Jus)

MEDALLIONS OF PORK FILLET

(Bound In A Wild Mushroom, White Wine, Crème Fraiche Sauce With Chilli Infused Stem Broccoli)

GRILLED DARN OF HALIBUT

(Napped On A Bed Of Fettuccine Pasta, Tossed In A Seafood Broth, Garnished With Crispy Seaweed And Lobster Ravioli)

BRAISED LAMB SHANK

(Accompanied By A Creamy Mint Mash, Baked Vegetables, Laced With A Chorizo Foam)

PUMPKIN, RED ONION AND CRANBERRY TAGINE

(With Apricots, Fennel And Sultanas, Flavoured With Cinnamon And Spices, Served In A Bread Bowl)

HOT CHRISTMAS PUDDING SERVED WITH BRANDY SAUCE

CHOCOLATE PROFITEROLE SUNDAE

(Chocolate Sponge With Vanilla And Chocolate Ice-Cream, Topped With A Chocolate Profiterole And Drizzled With A Chocolate Sauce)

CARAMEL AND BANANA CHEESECAKE

(Served With A Banana Syrup)

STRAWBERRY AND PROSECCO TIRAMISU

(Layers Of Mascarpone And Sponge Infused With Sparkling Prosecco And Strawberries)

A DUO OF CHEESE

(Served With Biscuits And Spicy Chutney)

TEA OR COFFEE AND MINCE PIES SERVED WITH RUM BUTTER

£59.50 Per Head

