

Christmas Dinner

Saturday 1st - Sunday 24th December 2018

£28.95 for 3 courses

Homemade soup of the day - *gf*

Chicken and ham hock ballantine, apple jelly and piccalilli croûtons - *gf optional*

Hot-smoked salmon Niçoise, new potatoes and tomatoes,
green bean, black olives and soft egg - *gf*

West Coast crab cakes, tomato and chilli jam, avocado purée

Caramelised red onion and goat's cheese tart, pickled vegetable salad
and red pepper emulsion

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21 day aged ribeye steak, from Munro's of Dingwall, mash potato, grilled tomato,
mushroom and whisky sauce - *gf*

Roast turkey, roast potatoes, Brussel sprouts, pork and apple stuffing,
cranberry sauce and gravy - *gf optional*

Pan-seared Scottish salmon fillet, new potatoes, caramelised red onion,
spinach samphire, clam and sun blushed tomato dressing - *gf*

Pan-seared duck breast, sweet potato purée, wilted greens and red currant jus - *gf*

Butternut squash, shitake and walnut pithivier with new potatoes,
spinach, caramelised red onion and broccoli - *v*

Fillet of North Sea cod, tomato and basil gnocchi, baby onion, spinach
and peas parmesan

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Dessert

Christmas spiced sticky toffee pudding, toffee sauce and Miele's cinnamon gelato

Passion Fruit and lime posset served with granola - *gf*

White chocolate and raspberry cheesecake, Chantilly cream, mixed berry compote

Scottish cheese and oatcakes, quince jelly, celery and grapes

gf - Gluten free - Allergy Notice

If you require any information regarding allergenic ingredients
in our foods please ask a member of staff