

Christmas Dinner

1st-24th December 2017 Three courses £27.95

Homemade soup of the day – gf

Crispy calamari, orange, cranberry sweet and sour reduction, salt and pepper dressing and pea shoots

Breast of wood pigeon, chilled pear purée, blue cheese, crispy pancetta and black pudding croûtons

Balvenie smoked salmon served with capers and a fresh lemon and black pepper crème fraîche – gf

Beetroot hummus, toasted focaccia, semi-dried tomatoes and anise spiced pickled carrot ribbons

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Roast breast of turkey with sausage meat stuffing, roast potatoes, sprout fricassee, cranberry jam and pan jus

Braised pressed pork belly served with crushed potatoes, apple sauce and a maple, bourbon and smoked bacon dressing – gf

Oven roasted fillet of salmon, warm red lentil dahl, minted carrot slaw, orange and cranberry reduction and natural yoghurt – gf

Lemon sole served with mash potato, veronique sauce, brown shrimp, shallot and dill salad – gf

Pan seared rib-eye steak served with garlic and prawn butter

Roasted butternut squash strudel served with creamed leeks and caramelised onions

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Christmas pudding served with brandy and orange custard

Chocolate orange mousse, chocolate orange segments and Chantilly cream – gf

Gingerbread Trifle – Mascarpone, coffee syrup, sticky ginger and pineapple jam

Chilled set rice pudding Pannacotta with a stem ginger and mincemeat compote

Cheese and oatcakes – Strathdon blue cheese and smoked Applewood cheddar with quince jelly, oatcakes and grapes

gf - Gluten free

Allergy Notice

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