

Christmas Lunch

Saturday 1st - Sunday 24th December 2018

£19.95 for 3 courses

Homemade soup of the day - *gf, v*

Gin and tonic cured Scottish salmon with orange, fennel,
radish, rocket and walnut - *gf*

Munro's of Dingwall black pudding, crispy pancetta,
quail's egg, cherry tomatoes and pea shoots

Goat's cheese pannacotta, candied cauliflower, tomato emulsion,
croûtons, figs and watercress - *gf optional, v*

Crayfish cocktail with lemon mayo and avocado - *gf*

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Traditional roast turkey with pork and apple stuffing, roasted root vegetables,
Brussel sprouts and cranberry sauce gravy - *gf optional*

Roasted breast of chicken, bacon and cheddar mash, broccoli, asparagus
and whisky sauce - *gf*

Pan-seared hake fillet, tomato and rocket crushed potatoes, carrot
and star anise purée and braised fennel - *gf*

Fillet of sea bass, crushed celeriac and vanilla, creamed potatoes,
red pepper coulis and crispy rocket - *gf*

Roast butternut squash risotto with toasted pumpkin seeds, basil oil
and parmesan crisp - *gf, v*

Shoulder of venison casserole, baby onions, carrots, juniper, pickled red cabbage
and mustard mash - *gf*

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Dessert

Chocolate and orange mousse, chocolate soil and Chantilly cream - *gf*

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

Scottish cheese and oatcakes, quince jelly, celery and grapes - *gf optional*

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

gf - Gluten free - Allergy Notice

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