

Christmas Lunch

1st-24th December 2017 Three courses £1895

Homemade soup of the day – gf

Chilled pear purée, blue cheese, walnuts, grilled pancetta and rocket with black pudding croûtons finished with a herb oil

Bruschetta of fig, roast beetroot and thyme purée, grilled goat's cheese and toasted pine nuts

Fillet of smoked mackerel served with a cranberry reduction, orange segments, shaved fennel and pine nuts – gf

Reuben press – Pastrami, gherkin, emmental cheese, house dip served with Christmas spiced sweet potato crisps

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

Pork and apple sausages, creamy mash potato, pickled carrot ribbons and a leek and smoked cheddar sauce

Grilled fillet of sea bass, warm red lentil dahl, minted carrot slaw, orange and cranberry reduction and natural yoghurt – gf

Winter spiced Scottish salmon fillet, creamed potato and white onion, cream and tarragon oil – gf

Beef, smoked paprika, tomato and mushroom casserole, served with pickled cucumber and crushed new potatoes – gf

Beetroot, brie and chestnut risotto finished with a herb oil

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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