

Christmas Lunch

1st-24th December 2017 Three courses £18.95

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

* * * * *

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 a 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

* * * * *

Dessert

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

Gingerbread trifle – Mascarpone, coffee syrup, sticky gingerbread 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