



Christmas Menu

STARTERS

Roasted butternut squash velouté

served with truffle cream and a crispy petit pan. (GFA)

Chicken liver parfait

wrapped in serrano ham, caramelised red onion chutney and green apple frisee salad served with arran oaties.

Sliced cantaloupe melon, compressed watermelon

burnt orange segments and a spiced orange syrup. (GF)

CARVERY MAIN

Butternut Squash & Spinach Wellington (Vegan)

Golden pastry filled with butternut squash and spinach, served with creamed potatoes, tenderstem broccoli, and rosemary jus.

DESSERT

The Grand Dessert

mini sticky toffee pudding with salted caramel sauce and candied walnuts, dark chocolate mousse finished with freeze-dried raspberries, and lemon posset with vanilla shortbread. (GFA)

Vanilla Cheesecake

Creamy vanilla cheesecake served with a spiced berry compote.
(GFA)