



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.

Scottish smoked salmon and prawn cocktail

bound in a creamy Bloody Mary rose sauce, with crisp gem lettuce and a cucumber, dill and apple relish, served with brown bloomer bread. (GFA)

Candied heritage beetroot, whipped honeyed goat's cheese

red chicory, beetroot purée and crumbled walnuts. (GF)

Sliced cantaloupe melon, compressed watermelon

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



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MAIN DISHES

Roast turkey roulade, moist turkey breast hand-rolled

served with duck fat roast potatoes, honey-roasted carrots and parsnips, pigs in blankets, and pork, sage and apricot stuffing, accompanied by cranberry sauce and a rich turkey gravy. (GFA)

Slow-roasted garlic and rosemary sirloin of beef

served with honey-roasted root vegetables, duck fat roast potatoes, Yorkshire pudding and a red wine and rosemary jus. (GFA)

Salmon en croûte, fillet of salmon

with spinach, cream cheese and dill, wrapped in golden puff pastry and served with potato dauphinoise, tenderstem broccoli and a white wine and leek cream sauce.

Roasted butternut squash Wellington

served with garlic and baby potato, green bean fricassée and rosemary jus. (Vegan)



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DESSERTS

Traditional Christmas pudding

served with a silky brandy sauce and vanilla ice cream. (GFA)

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)

Selection of Scottish cheeses

served with apple, celery, grapes, walnuts, apple and cranberry chutney, and Arran oatcakes. (GFA)

Bon Appetit...