



## 3 course Christmas Menu 2022

£39.95pp

### Starters

*Peat Smoked Chicken Liver Parfait, Red Onion Marmalade, Toasted Brioche, Cherry Puree, Pistachio Crumb (G\*)(N\*)*

*Haggis Trio – Sesame Breaded Haggis, Haggis in Puff, Haggis Filo, Neep Puree, Arran pepper Cream Sauce (G\*)*

*Bruschetta, Bocconcini Mozzarella, Basil Pesto, Pomodorino & Sundried Tomatoes & Drizzled Aged Balsamic(G\*)(N)(V)*

*Hand-Dived Scottish King Scallops, Crisp Pancetta, Chorizo Aioli*

### Mains

*Ballotine of Roast Turkey Stuffed with Apricot & Chestnut\* (N\*)*

*Aberdeen Black Angus 28 day aged Beef\**

*Garlic & Herb Roasted Spatchcock Poussin\**

*Lobster Thermidor\**

*\*\*All above served with Rosemary & Thyme Goose fat potatoes, Apricot & Chestnut Stuffing, Haggis Chipolatas, Honey Glazed Parsnip & Carrot, Sprouts, Yorkshire Pudding, Cranberry Jus*

*Wild Mushroom & Winter Black truffle risotto - Trumpet, Chanterelles and Enoki Mushroom, Italian Winter Black Truffle shavings, Parmesan Crisp & Garlic Ciabatta (V)(G\*)*

### Desserts

*Raspberry Vanilla Pannacotta, Fresh Scottish Berries(N\*)*

*Hazelnut & Dark Chocolate Delice (N)*

*All parties will be asked to pre-order from the menu. £10pp deposit required. Booking deposits are non-refundable. Full food balance to be paid 14 days in advance of arrival.*

*(V)Suitable for vegetarians, (N) Contain nuts, (G) Contains Gluten,(G \*)/(N\*)Gluten/Nut free on request*

