

Festive MENU

TO BEGIN

HOME CURED LOCH DUART SALMON

BEETROOT, HORSERADISH CREAM, KETA CAVIAR, BLINIS

CORN FED FREE RANGE CHICKEN LIVER PARFAIT

PLUM CHUTNEY, HOMEMADE BRIOCHE

CREAM OF WHITE ONION SOUP

ISLE OF MULL RAREBIT, FOCACCIA

MAIN COURSE

TRADITIONAL ROAST SCOTTISH FREE RANGE TURKEY

ROAST POTATOES, CHESTNUT STUFFING, CHIPOLATAS, SEASONAL VEGETABLES

SLOW COOKED SHIN OF SCOTTISH MACDUFF BEEF

SMOKED BACON, GLAZED ONION, PARSNIP MASH, CAVOLO NERO

BEETROOT AND PEARL BARLEY RISOTTO

WALNUT, GOAT'S CHEESE, WATERCRESS, PICKLED BEETS

SCRABSTER LANDED COD

CREAMED POTATO, CHARRED BROCCOLI, SALSIFY, DULSE BUTTER SAUCE

TO FINISH

DARK CHOCOLATE AND HAZELNUT PAVÉ

CLEMENTINE ICE CREAM

MULLED WINE POACHED PEAR

VANILLA MASCARPONE, HONEYCOMB

TRADITIONAL CHRISTMAS PUDDING

CINNAMON ICE CREAM, BERRY COMPOTE

TEA OR COFFEE

WARM MINCE PIES

2 COURSES - £19.50 OR 3 COURSES - £26.00*