

Christmas Day

To Start

King Scallops

Crispy pancetta, cauliflower puree

Smoked Salmon & crab

with dressed leaves

Duck Confit & wild mushroom Risotto

drizzled with Thyme butter

Open Lasagne of Mediterranean vegetables (V)

Pesto oil, parmesan

Warm Smoked Chicken & Pepper Fricasee

Sautéed with red onions, cherry tomatoes & wilted spinach

Lemon Sorbet

Main Event

Traditional Roast Turkey

Goose fat roast potatoes, creamy mash, Yorkshire pudding, pig in blanket, buttered sprouts, roast carrots, honey & thyme parsnips, braised red cabbage, rich gravy

7 oz Black Angus Aged Fillet Steak

roasted vegetables and rosemary potatoes, Black garlic butter

Aubergine & red pepper Tower, creamy Mozzarella (V)

Tomato & basil sauce, rosemary potatoes

Gressingham Duck Breast

on cranberry & Red wine jus, roast Potatoes & selection of vegetables

Fresh Scottish Lobster & King Scallops

Thermidor sauce, selection of vegetables

Triple cooked Chips

For Dessert

Traditional Christmas pudding with brandy sauce

Scottish Cranachan with fresh raspberries & whisky

Pistachio Crème Brulee

Chocolate & Coconut Tort, Crème Chantilly

Celtic Cheese plate with oatcakes & onion chutney

Coffee & Shortbread & homemade Tablet

£75.00 per person

10% service charge will be added to the total bill.