

Christmas

DINNER MENU

STARTERS

Caramelized parsnip and artichoke soup, sourdough garlic croutons and truffle oil (vg)

Confit chicken & duck leg terrine, apricots, roasted cherry tomatoes & fig chutney, toasted brioche

Smoked and poached Scottish salmon rilette, dill crème fraîche, pickled cucumber, salmon roe, lime gel, ciabatta crisps

MAINS

Comfit caramelized celeriac, charred apple & verbena emulsion, roasted carrot & parsnip, sauteed Brussels sprouts, roasted garlic potatoes, tarragon vegetarian gravy (vg)

Maple & thyme glazed turkey crown, stuffing, pigs 'n blanket, buttered fondant potatoes, roasted carrot & parsnip, sauteed Brussels sprouts, onion Jus

Winter spiced slow cooked Duck leg, crushed new potatoes & capers, roasted carrot & parsnip, sauteed Brussels sprouts, plum & cardamon jus

DESSERTS

Highland spiced apple & blackberry crumble tartlet, crushed shortbread, lemon zest & basil mascarpone

Coconut, ginger and dark chocolate vegan panna cotta, pear tartare (vg)

Milk chocolate ganache tart, cinnamon whipped cream, seasonal winter berries

Happy Holidays!