



# Christmas Menu 2018

Smoked chicken and chervil cream soup

Slow roasted tomato and fresh oregano soup

Sautéed button mushrooms and smoked ham tossed with garlic and fresh cream,  
pickled cabbage and toasted sourdough bread

Goats cheese parfait with heritage beetroot salad, honey dressing and walnut praline

Smoked salmon and prawn cocktail on Cucumber salad and crispy filo

Haggis cigars served with sweet chilli and Coriander dipping sauce and dressed baby leaves



Butter roasted British 'Red Tractor' turkey crown served with sage and onion stuffing  
pigs in blankets, roast potatoes and rich turkey gravy

12 hour roasted Scottish beef rump, glazed in teriyaki served with Yorkshire pudding, roast potatoes and  
rich beef gravy

Loin of cod served with caramelised onion puree, Lyonnaise potatoes, garlic and parsley butter and shaved  
chestnuts

Pan seared Supreme of chicken served with potato rosti, mangetout and a brandy and peppercorn cream  
sauce

Pumpkin, chestnut mushrooms and potato gnocchi pan fried in thyme butter topped with cheese sauce  
and crushed hazelnuts

Selection of Colcannon vegetables and Brussels sprouts



Almond crème brulee with cherry compote and Scottish shortbread

White chocolate blondie pudding, salted caramel sauce and vanilla ice cream

Baked lemon cheesecake with stewed apples

Cheese board with homemade chutney and crackers

