CHRISTMAS DINNER

STARTERS

Winter spiced Squash and Sweet Potato Soup V
Bread and Butter

Potted Fresh and smoked Salmon Rillette
Toasted sourdough, leaves and fresh lemon

Warm Woodland Mushroom and Brie tart V
Mixed Leaf Salad, Cranberry Jam, black Garlic Emulsion

Smooth Chicken Liver Terrine
Arran Red Onion Chutney, Crostinis, baby leaves

MAIN COURSE

Traditional Roast Turkey and Trimmings
Pigs in Blankets, stuffing , roast potatoes and parsnips,
seasonal vegetables, turkey gravy.

Slow cooked Featherblade of Scotch Beef
Creamy Truffle Mash, confit carrots, greens, pearl onion and smoked bacon jus

Pan Fried Fillet of Salmon
Steamed Greens, with a chorizo, white bean, tomato and basil cassoulet

Winter Pumpkin and Squash Risotto V
Parmesan, sage crisps, peashoot salad

DESSERT

Classic Christmas Pudding V
Brandy Anglaise, Arran Dairy Traditional Ice cream

Winter Fruit Pannacota
Vanilla Panna Cotta, poached Winter fruits , cinnamon, star anise

Apple, Pear and Blackberry Crumble V
served with hot Custard

Dark Chocolate Tart V
honeycomb ice cream, chocolate sauce, honey & pepper tuile

Two courses £ 35.00 – Three Courses £ 42.00

V = denotes Vegetarian - all Vegetarian dishes can be Vegan upon request

NGCI Menu available upon Request - Please advise of any allergies.
Food allergies and intolerances: Please speak to a member of staff if you need information about our ingredients