

# CHRISTMAS DAY MENU

£45 PER PERSON | £18 PER CHILD (UNDER 12)

INCLUDES A GLASS OF BUBBLY AND SMALL GIFT FOR CHILDREN

## STARTERS

### CHEF'S HOMEMADE RED LENTIL AND VEGETABLE BROTH (G) (V)

Served with a fresh dinner roll

### DUET OF HOT SMOKED SALMON & NORTH SEA PRAWNS (G)

Placed on dressed leaves with Marie Rose sauce and lemon

### HILL CAUGHT HAGGIS BON BONS

Accompanied with skirly mash and a Ben Nevis cream

### FETA CHEESE AND SHAVED FENNEL SALAD (G) (V)

Dressed with balsamic, honey and baby capers

## MAIN COURSE

### ROAST SADDLE OF HAND CARVED AYRSHIRE TURKEY (G)

With chestnut stuffing, its own gravy and all the trimmings

### PAN SEARED FILLET OF HEBRIDEAN COD (G)

Placed on parsley mash with tomato salsa and lemon

### COLLOPS OF HIGHLAND BEEF FILLET (G)

Presented on black pudding with a rich red wine and shallots jus

### VEGETABLE NUT ROAST STRUDEL (V)

Served with dressed rocket, hollandaise sauce and parmesan

ALL SERVED WITH CHEF'S SELECTION OF VEGETABLES AND POTATOES

## DESSERT

### WARM CHRISTMAS PUDDING

With warm brandy, crème anglaise and redcurrants

### NEW YORK STYLE VANILLA CHEESECAKE

With raspberry coulis and Chantilly cream

### DARK CHOCOLATE PROFITEROLES

With chocolate sauce, strawberries and real vanilla ice cream

### STRATHDON BLUE CHEESE (G)

Served with oatcakes, plum, chutney and celery

If you suffer from any food allergies or intolerances please inform your server upon placing your order

(G) GLUTEN FREE (V) VEGETARIAN