



# CHRISTMAS MENU

£39.95 FOR THREE COURSES

## STARTERS

### Spiced Carrot and Lentil Soup (VE)

Finished with coconut milk

### Creamy Chicken Liver Parfait

With a shallot relish, cranberry gel and crispy ciabatta

### Home Hot Smoked Salmon

With a beetroot and vodka chutney and citrus crème fraîche

### Pan Seared Scallops

Supplement £3.50

Served with a black pudding fritter, garden pea purée and crisp pancetta lardons

### Pan Fried Portobello Mushrooms (VE)

With a mushroom and miso purée and thyme cream sauce

### Basil Marinated Heirloom Tomatoes (VE)

With mozzarella and a lemon dressing

### Rannoch Smoked Beef

Served with pickled carrot ribbons, horseradish cream and baby capers



## CHRISTMAS MENU

£39.95 FOR THREE COURSES

### MAIN

#### Slow Roasted Turkey

Served with sage and onion stuffing, parsnip purée and all the trimmings

#### Parmesan Crusted Loin of Venison

Supplement £3.50

Creamed mash, roasted squash, squash purée, tenderstem broccoli, red wine jus and truffle oil

#### Grilled Fillet of Haddock and King Prawn

Served with a pork and paprika crust, samphire and chorizo, charred corn and sweetcorn velouté

#### Oven Baked Supreme of Chicken

With wild mushroom and tarragon risotto, tarragon cream and parmesan crisp

#### Braised Parsnip (VE)

With white onion and apple purée, burnt onion, toasted hazelnuts and parsnip crisps

#### Roasted 8oz Fillet of Blackgate Beef

Supplement £5.50

With a wild mushroom gratin, chunky chips, béarnaise sauce and finished with truffle oil

#### Beetroot, Squash and Puy Lentil Wellington (VE)

Served with red cabbage and garlic purée



## CHRISTMAS MENU

£39.95 FOR THREE COURSES

### DESSERTS

#### Sticky Toffee Pudding

Drizzled with a butterscotch sauce and served with vanilla ice cream

#### Locally Sourced Selection of Cheese

Supplement £1.50

Gruth Dhu, Apple Smoked Cheddar, Strathdon Blue, Caboc with apple and raisin chutney and biscuits

#### Coffee and Baileys Cheesecake

With chocolate soil and chocolate ice cream

#### Double Chocolate and Coconut Torte (VE)

With a winter berry coulis and orange sorbet

#### Lemon Tart

Served with white chocolate crème fraîche and passion fruit sauce

#### Grilled Cinnamon Pineapple (VE)

With a salted caramel sauce, vanilla ice cream and toasted pecans