

# Christmas Day Menu



*Platter of Chilled Melon & Fruits, Cranberry Sorbet & Mulled Wine Syrup  
Haggis, Neeps and Tatties topped with Parsnip Crisps and served with a Pearl Barley and Whisky Sauce  
Brioche Crumbed Goats Cheese, Beetroot & Orange Salad, Kumquat & Vanilla Preserve  
Terrine of Smoked, Cured and Fresh Salmon with Herb Crème Fraiche & Citrus Salad  
Smooth Chicken Liver Pate, Toasted Sourdough, Apple Chutney  
Lightly Spiced Parsnip Soup, Caramelised Apple & Toasted Almonds*

*~~ooOoo~~*

*A Refreshing Passion Fruit Pina Colada Sorbet*

*~~ooOoo~~*

*Traditional Christmas Turkey with Sage & Onion Stuffing, Chipolatas, Fresh Cranberry Sauce  
& Light Turkey Jus  
Marinated Breast of Rosemary Chicken served with Creamed Smoked Bacon and Pine Nut Cabbage, Pomme Puree,  
Mushroom and Sherry Sauce  
Sirloin of Scottish Beef, Parsnip and Pommery Mustard Remoulade, Yorkshire Pudding  
And Shallots Gravy  
Rack of Lamb, Dauphinoise Potatoes, Flageolet Beans  
& Mint Jus  
Glaze Fillet of Salmon, Chive Potatoes, Winter Greens  
& a light Cheddar Cheese Gratin  
Roast Vegetable & Goats Cheese Wellington with Tomato & Basil Salad, Pesto & Balsamic Dressing*

*~~ooOoo~~*

*Steamed Christmas Pudding, Warm Brandy Sauce & Vanilla Ice Cream  
White Chocolate Irish Liqueur Torte, Double Chocolate Ice Cream & Caramel Sauce  
Chilled Lemon Posset with Drambuie Orange Compote and Pistachio Biscuit  
Tipsy Laird Scotch Trifle, Fresh Fruit, Custard & Vanilla Cream  
Selection of Scottish & French Cheeses, Spiced Apple Chutney & Bannocks*

*~~ooOoo~~*

*Freshly Ground Coffee or Tea with Mince Pies*

**£69.95 per person**