

Festive Dinner

Lentil Soup

a warming bowl of traditional lentil soup

Chanterais Melon

with mulled plums, bittersweet figs and yoghurt sorbet

Roast Pear and Strathdon Blue Cheese Salad

with walnuts and sherry vinegar caramel

Smoked Salmon

with roast beetroot and orange salad, horseradish creme fraiche



Roast Paupiette of Turkey

wrapped in smoked bacon with apricot stuffing, duck fat roasters, roast vegetables, cranberry compote and turkey gravy

Leek and Mull of Kintyre Cheddar Croquettes

on a butternut squash puree with glazed baby vegetables and parsnip crisps

Baked Shetland Salmon

west coast mussel and bean stew, Saffron and keta caviar cream

Caledonian Choice Sirloin Steak

with haggis and a brandy and peppercorn sauce

(£5.00 supplement)



Steamed Christmas Pudding

with a brandy & vanilla custard

Chocolate Pave

caramel, honeycomb, creme fraiche sorbet and cherries

Scottish Cheeses

Strathdon Blue, Dunlop smoked cheddar, Howgate Brie with Arran oaties, plum compote, grapes and celery



Coffee & Mince Pies

£23.95

From Monday 4th December from 5pm