



# CHRISTMAS DAY *Lunch*

12.30 - 3.30pm

**SLICED BREAST OF DUCK**

served with mixed leaves, orange segments & fresh raspberries  
in a red wine vinegar and cointreau dressing

**ROSETTES OF SCOTTISH SMOKED SALMON WITH QUAILS EGGS**

---

**CREAM OF ASPARAGUS SOUP**  
dressed with parmesan shavings

**RASPBERRY SORBET**

---

**TRADITIONAL ROAST LOTHIAN TURKEY**  
with chipolata's wrapped in bacon, sage and apricot stuffing,  
cranberry sauce and turkey gravy

**HERB CRUSTED SEARED SALMON FILLET**  
sat on spring onion mash, asparagus spears cordon of red pepper coulis

**ROAST FILLET OF BEEF**  
skirlie tomatoes and a red wine jus

**VEGETARIAN TERRINE OF COURGETTE & SPINACH**  
with ratatouille, couscous and a basil scented dressing

---

**CHRISTMAS PUDDING**  
served with brandy sauce

**CRANACHAN**  
with oatmeal praline

**MULL TRUCKLE AND DUNSYRE BLUE**  
water biscuits and homemade chutney

---

**COFFEE & MINCE PIES**

**£45.00 per person**  
Deposit Required

**RESERVATIONS ESSENTIAL**