



CHRISTMAS DAY LUNCH

12.30 - 3.30pm

HORS D'OEUVRE

sliced duck breast, prawns, quails egg, pearls of melon
and parma ham set on mixed salad leaves

SCOTTISH SMOKED SALMON

layers of smoked salmon atop a cucumber, black olive and tomato salad
drizzled with a honey and grain mustard dressing

CREAM OF STILTON AND APPLE SOUP

STRAWBERRY SORBET

TRADITIONAL ROAST LOTHIAN TURKEY

with chipolatas wrapped in bacon, sage and apricot stuffing,
cranberry sauce and turkey gravy

LEMON SOLE

fillet of sole, oven roasted in natural juices, served on a
bed of asparagus and cream fettuccine with parmesan shavings

ROAST RIB-EYE OF BEEF

skirlie tomatoes and a red wine jus

WILD MUSHROOM, BROCCOLI AND PISTACHIO NUT GOULASH

served in a pastry tart and topped with herb crumble

CHRISTMAS PUDDING

served with brandy sauce

CRANACHAN

with oatmeal praline

SMOKED MULL CHEDDAR & DUNSYRE BLUE

with selected cheese biscuits and chutney

COFFEE AND MINCE PIES

£45.00 per person

Deposit Required

**RESERVATIONS
ESSENTIAL**

