



CHRISTMAS DAY LUNCH

25th December 2018
12.30 - 1pm & 3 - 3.30pm

CAULIFLOWER & CHESTNUT VELOUTE (GF, V)

POTTED SALMON (GF)

Belhaven smoked salmon pate, dill blinis, tomato and caper relish

BRULEE (V, GF AVAIL)

sweetcorn and Highland brie brulee, warm ginger spice crostini

TERRINE (GF AVAIL)

Linda Dick free range chicken and mixed fruit terrine, truffle sauce, rye bread

ROAST CUMBRIAN TURKEY AND ALL THE TRIMMINGS (GF AVAIL)

sage and onion stuffing, duck fat roast potatoes,
glazed rot vegetables, pigs n blankets, port and cranberry sauce

PAN-SEARED SEA BASS (GF)

saute potatoes, smoked ratatouille, langoustine veloute

PRIME SCOTCH SIRLOIN (GF)

port jus, fondant potato, cumin glazed carrots and parsnips

WINTER VEGETABLE HOT POT (VEGAN)

peanut butter short crust pastry, courgette and roast cherry tomato nest

TRADITIONAL CHRISTMAS PUDDING

brandy sauce

MERINGUE ROULADE

with cream and mixed berries

GRAND CRU CHOCOLATE TART

cherries and Drambuie sauce

CHEESE SELECTION

Lammermuir Smoked Cheddar, Highland Brie, Lanark Blue
with apple, celery, homemade chutney and melba toast

£65 per person

Children 12-16 £40.00

Children under 12 £25.00

BOOKING ESSENTIAL

Subject to change

Non-refundable deposit is required
on confirmation of booking.