

Christmas Dinner

Saturday 1st – Monday 24th December 2018

£28.95 for 3 courses

Homemade soup of the day - *gf*

King prawn, lobster and avocado with classic Marie Rose sauce - *gf*

Duck liver and port parfait, sloe gin chutney and toasted bread

Scottish smoked salmon and apricot roulade with cream cheese
and horseradish shavings - *gf*

Breaded Camembert cheese, mixed leaves and a port and cranberry chutney

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Butter roasted turkey breast, apricot, sausage and sage stuffing, roast potatoes
chipolata sausage, glazed carrots and turkey jus

Scottish salmon fillet with a parsley and cranberry crust, sautéed new potatoes,
sugar snap peas, tarragon and pink peppercorn sauce

Pan-seared duck breast, sautéed potatoes, diced pancetta, tender stem broccoli
and a cranberry and red wine jus - *gf*

Roast chicken supreme, creamed sprouts and pancetta with roasted new potatoes
and roasted root vegetables - *gf*

Munro's of Dingwall sirloin steak, braised red cabbage, spring onion mash potato,
red wine jus - *gf*

Mushroom, Brie and spinach Wellington with dauphinoise potatoes,
shredded sprouts, porcini mushroom and black garlic sauce - *v*

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Dessert

White chocolate and raspberry meringue, strawberry and Prosecco sorbet
and orange cream - *gf*

Chocolate and orange brownie with vanilla ice cream

Christmas pudding flambéed with brandy served with crème anglaise

Scottish cheese board, oatcakes, grapes and red onion chutney

gf - Gluten free - Allergy Notice

If you require any information regarding allergenic ingredients
in our foods please ask a member of staff

Service is not included. All gratuities are pooled and split
between your servers as well as the chefs responsible for your meal.