

Christmas Lunch

Saturday 1st – Monday 24th December 2018

£19.95 for 3 courses

Homemade soup of the day - *gf*

Bloody Mary crayfish and prawn cocktail - *gf*

Ham hock terrine with oatcakes and spiced apricot chutney - *gf*

Pork and sage croquette, mixed leaves and a sloe gin and cranberry sauce

Brie, candied walnut and cranberry tartlet with mixed leaves

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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, sautéed new potatoes, sugar snap peas with a tarragon
and pink peppercorn sauce - *gf*

Roast breast of chicken, creamed brussel sprouts and pancetta
with roasted new potatoes - *gf*

Roasted red pepper risotto topped with candied walnuts and lambs leaf - *gf*

Seared cod with herb crushed potatoes, sugar snap peas and a port
and beetroot purée - *gf*

Munro of Dingwall's venison sausages on a bed of spring onion mash,
braised red cabbage and red onion gravy

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Dessert

White chocolate and orange mousse - *gf*

Eton Mess served with cherries, cranberries, blueberries and whisky gomme - *gf*

Christmas pudding flambéed with brandy, served with crème anglaise

Scottish cheese board, fine biscuits, 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.