



## Festive Menu

1<sup>st</sup> to 23<sup>rd</sup> December 2017

### Soup

Homemade Soup of the Day

### Smoked Haddock Terrine

Saffron Potatoes, Leek Ash, Chive Oil, Oatcakes

### Duck Breast

Onions, Baby Fennel, Cranberry Mustard, Sourdough

### Cauliflower Duo (v)

Roasted & Pureed Cauliflower, Cous Cous, Romanesque, Curry Oil



### Kelly Bronze Turkey

Rolled and trimmed with all the traditional accompaniments

### Fillet of North Sea Cod

Pan Seared, Mixed Bean & Chorizo Cassoulet, Parsley Brioche Crust

### Scottish Beef Two Ways

Braised Ox Cheek, Shin Suet Pudding, Horseradish Mash, Confit Button Mushrooms, Baby Parsnips, Crispy Kale, Red wine Jus

### Beetroot Gnocchi (v)

Spring Onions, Baby Beets, Goats Cheese and Chive Sauce



### Christmas Pudding

Brandy Cream, Vanilla Ice Cream

### Chocolate & Cherry Crème Brulee

Cherry & Almond Cookies

### Apple & Frangipane Tart

Salted Caramel Sauce, Gingerbread Ice Cream

### Selection of Scottish Cheeses

Quince, Grapes, Tomato Chutney, Oatcakes



### Coffee & Mince Pies

£28.00 per person for 2 Courses

£34.00 per person for 3 Courses



Some dishes may contain nuts or nut derivatives. For a full list of allergens please ask.

