



# CHRISTMAS DAY MENU

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POTATO & SMOKED BACON SOUP  
FLAVOURED WITH CUMIN FINISHED WITH SMOKED CHEESE

SMOOTH CHICKEN LIVER PARFAIT  
PORT WINE & CRANBERRY JELLY, FINE OATCAKES

WILD MUSHROOM & TARRAGON BRUSCHETTA  
SELECTED MUSHROOMS IN A SILKY MUSHROOM VELOUTÉ FLAVOURED  
WITH TARRAGON

SCOTTISH SALMON & CRAYFISH ROULADE  
ROAST BEETS & WATERCRESS SALAD, WASABI CREME FRAICHE,  
APPLE SCONE

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TRADITIONAL ROAST TURKEY  
WITH SEASONAL ACCOMPANIMENTS

PAN FRIED FILLET OF COD  
SILKY SEAFOOD RISOTTO, SAFFRON ONIONS

SLOW ROAST PAVE OF SCOTTISH BEEF  
CASSEROLE OF WINTER ROOT VEGETABLES, THYME BUTTER FONDANT

PITHIVIER OF ROAST VEGETABLES  
BUTTER PUFF PASTRY FILLED WITH ROAST VEGETABLES, SERVED WITH A  
TOMATO FONDUE

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TRADITIONAL CHRISTMAS PUDDING  
BRANDY BUTTER SAUCE

VANILLA CHEESECAKE  
WARM STRAWBERRY SOUP

BITTER SWEET CHOCOLATE TART  
WHITE CHOCOLATE SAUCE

SELECTION OF SCOTTISH & CONTINENTAL CHEESES  
FINE OATCAKES

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FRESHLY BREWED TEA OR COFFEE  
WARM MINCE PIES

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**£42.50 PP**

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