



CHRISTMAS MENU 2008

ROASTED CARROT & PARSNIP SOUP
WITH ROCKET PESTO & CRÈME FRAICHE

GAME TERRINE WITH HIGHLAND OATCAKES & RED ONION MARMALADE

SMOKED SALMON WITH A CUCUMBER & MINT SALAD

BAKED GOATS CHEESE TOPPED WITH A BLACK OLIVE TAPENADE



ROAST TURKEY

WITH A CHESTNUT STUFFING, WRAPPED CHIPOLATAS, CRANBERRIES & GRAVY

POACHED SALMON

WITH ROAST VEGETABLES, SPINACH AND PARSLEY CREAM

CHESTNUT & MUSHROOM TARTLETS

WITH CRISP WINTER LEAVES, RED PEPPER & TOMATO SAUCE

HERB CRUSTED RIBEYE OF BEEF*

WITH SEASONAL ROAST VEGETABLES AND CREAMED
HORSERADISH & CHIVE SAUCE

LEMON & LEEK ROASTED CHICKEN SUPREME

WITH SPICED COUSCOUS & BROCCOLI



DUO OF CHOCOLATE TORTE

WITH A MANGO COULIS & VANILLA ICE CREAM

CHRISTMAS PUDDING

WITH DRAMBUIE CHANTILLY CREAM

STICKY TOFFEE PUDDING*

WITH RICH TOFFEE SAUCE & ICE CREAM

SELECTION OF CHEESE

SCOTTISH & CONTINENTAL CHEESE WITH OATCAKES

SEASONAL CHEESECAKE

WITH WINTER FRUIT COMPOTE



3 COURSE LUNCH £16.95
(12 NOON TILL 5.00PM)

3 COURSE DINNER £19.95
(5.00PM TILL 9.45PM)