



CHRISTMAS MENU 2008

SOUP OF THE DAY WITH CRUSTY BREAD

SEARED SCALLOP & WARM POTATO SALAD
WITH CRISPY PROSCIUTTO HAM & AVRUGA CAVIAR DRESSING

PRESSED HIGHLAND GAME TERRINE
WITH A BEETROOT VINEGRETTE, TOSSED ROCKET SALAD

CRAYFISH COCKTAIL
WITH SHREDDED GEM LETTUCE AND A CURRIED MANGO MAYONNAISE

TOMATO GALLETTE
WITH FRESH BASIL PESTO & PECCORINO CHEESE



ROAST TURKEY BREAST
WITH HOMEMADE STUFFING, CHIPOLATAS & GRAVY

MEDALLIONS OF BEEF FILLET
WITH BLUE CHEESE GLAZE AND A WILD MUSHROOM & TARRAGON JUS

GRESSINGHAM DUCK BREAST
WITH ROAST PUMPKIN, PINE NUT & SAGE RISOTTO

HERB CRUSTED SALMON FILLET
WITH A SHELLFISH & SAFFRON BUTTER

JUNIPER SCENTED VENISON STEAK
WITH BRAISED RED CABBAGE AND A CHOCOLATE SAUCE

COURGETTE, PLUM TOMATO & BASIL BAKE
TOPPED WITH A PARMESAN CRUMBLE



CHRISTMAS PUDDING WITH BRANDY ANGLAISE & BERRY COMPOTE

BLUEBERRY CHEESECAKE WITH MAPLE & CRUSHED WALNUTS

STRAWBERRY & MINT JELLY WITH CHRISTMAS PUDDING ICE CREAM

TRADITIONAL CRANACHAN RED BERRIES, OATS, HONEY & DRAMBUIE CREAM

SELECTION OF CHEESES WITH GRAPES, CELERY & OATCAKES



3 COURSE LUNCH £18.00
(12 NOON TILL 5.00PM)

3 COURSE DINNER £25.00
(5.00PM TILL 9.45PM)