

# Christmas Day luncheon menu - £90

## ON ARRIVAL

A Glass of Prosecco and amuses-bouche

(optional upgrade to champagne £8.50)

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## STARTERS

Cajun prawn and avocado cocktail

Cajun buttermilk, Marie Rose sauce, Granny smith apple, red chicory

Salmon Gravavlax (GF)

rye bread, fennel, orange and almond salad, honey mustard sauce

Celeriac hazelnut and truffle soup (V) (GF)

Sourdough, sage and parsley butter

Beef carpaccio (GF)

chicory, walnuts, gorgonzola, sherry vinaigrette

Chestnut & mushroom bonbons with cherry relish (VGN)

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## MAINS

Venison Wellington

caramelised rainbow carrots, asparagus, parsnip truffle mash, cranberry and port jus

Christmas turkey and cherry bourbon glazed ham

Carrots, parsnips, sprout and roasties

Fillet of trout in tomato sauce with prawns

*pickled salad & dill lime crème fraîche*

Mushroom and lentil bake (VGN)

*lentil, mixed mushrooms, baharat spices, feta cheese, tahini*

Barolo barley risotto (V) (VGN available)

*beetroot powder, baked grapes, goat cheese, sage, marjoram*

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## DESSERTS

Stuffed panettone

*sweet ricotta, mascarpone, chocolate chips, candied fruit*

Gingerbread trifle with sherry

Classic Christmas pudding with brandy butter

Apple Strudel with fresh cream

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Blue Murder, Arran Whisky Cheddar and Scottish Minger Brie

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To conclude: tea or coffee with a mince pie

Why not try a glass of Château Haut Moleyre with your dessert - £5.95

Or a glass of Graham's 10 year tawny port with your cheese - £7.25

# For children under 13 years of age - £45

## MAINS

Roast Turkey and vegetables

Turkey burger

Sausage and mash with gravy

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## DESSERTS

Christmas pudding

Chocolate brownie with ice cream

Ice cream

*Fresh food not fast food. All of our menu is cooked to order which may take some time  
If you have any allergen issues please check with your server*