Christmas Day MENU

STARTERS

Roasted Chestnut & Cream of Parsnip Soup
Served with a warm bread roll

Duck Pate, Candied Orange
marmalade, oat cakes

Salmon Gravadlax
dill, horseradish, fresh lemon

Roasted Portobello Mushroom
goats cheese, red onion jam, cranberries

ADULT £93
CHILD 5-12YRS £45
CHILD UNDER 5YRS - £15

MAIN COURSE

Turkey Roulade
Turkey breast rolled with sage & onion stuffing, wrapped in streaky bacon, pigs in blankets, roasted potatoes, brussels, jus

Gilmour Butcher's Roast Sirloin of Beef
Homemade Yorkshire pudding, potato gratin, mushroom duxelle, red wine jus

Pan-fried Scottish Salmon, King Prawns
sauteed potatoes, bacon & brussels, white wine cream

Cranberry & Brie Tart
shortcrust tart, caramelized leeks, creamy brie, toasted walnuts, cranberry sauce

DESSERT

Christmas Pudding
brandy sauce

Festive trifle
Ladyfingers, custard, jelly, chantilly cream

Scottish Cheese Plate
oatcakes, honey, marmalade

If you have a food allergy, intolerance, or coeliac disease – please speak to the staff about the ingredients in your food and drink before you order. Please note, our kitchen is not allergen free.
We use genetically modified cooking oil.
Please note, the menu is subject to change variations.