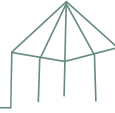


THE CONSERVATORY



Festive Dinner Menu INCLUDES CANAPÉS

TO START

'Scotch Broth' Lamb Consommé
CONFIT ROOT VEGETABLES, PEARL
BARLEY, LEEKS, SMOKED LAMB

Confit of Beetroot Terrine (v, gf)
WASABI & AVOCADO GELATO,
CANDIED WALNUTS, CORIANDER

Tart of Salmon Tartar
BLOODY MARY, CONFIT EGG YOLK,
SEA HERBS, CELERY

Cep & Baby Leek Risotto (v, gf)
PICKLED GIROLLES, LAIRIG GHURU,
LEEK ASH

TO FOLLOW

Roulade of Turkey
BACON & HAGGIS, NEEP & TATTIE
TERRINE, SPROUTS, CHESTNUTS,
PICKLED CRANBERRY

Baked Wild Halibut
TRUFFLE MOUSSE, HAZELNUTS,
JERUSALEM ARTICHOKE, SAUCE
VIN JAUNE

Deeside Honey Glazed
Pheasant (gf)
SAVOY & BACON, BUTTERNUT
SQUASH, SHERRY VINEGAR

Confit & Yeast Glazed Celeriac
(v, vg. gf)
BRAZIL NUT, REMOULADE,
PARSLEY SAUCE

TO FINISH

Traditional 'Boozy' Christmas
Pudding
BRANDY CUSTARD, GRIOTTINES

Clementine & Brillat-Savarin
Cheesecake (v)
MULLED CLEMENTINE SORBET,
CONFIT KUMQUAT

Exotic Fruit Macaron (v, gf)
MANGO & LIME SORBET,
COMPRESSED PINEAPPLE,
COCONUT NOUGATINE

A Selection of Artisan Cheeses
(£5 supplement)
BEETROOT CHUTNEY, OATCAKES,
CELERY & WALNUTS

Coffee and Homemade Mince Pie £5 PER PERSON

Please let us know if you have any food allergies or special dietary requests



£40 - 2 courses

£50 - 3 courses