



Festive Lunch Menu

TO START

Soup of the Day (v)

SOURDOUGH BREAD

Scottish Duck (gf)

TRUFFLE POMME MOUSSELINE,
REDCURRANTS, HAZELNUTS, CRISPY
KALE

Confit Salmon

PICKLED COCKLES, SAFFRON
RISOTTO, BABY LEEKS & FENNEL
SEED CRUMB

Garden Beetroot Terrine (v, gf)

ORANGE, PINENUTS, CRANBERRIES
& GOAT'S CHEESE MOUSSE

TO FOLLOW

Ranna Farm Bronze Turkey (gf)

CREAMED SAVOY & PANCETTA,
CRANBERRY, CONFIT LEG,
CRISPY POTATO, ROASTED
CHESTNUTS, WHISKY SAUCE

Highland Haunch of Venison (gf)

CELERIAC FONDANT,
TRUFFLE PURÉE, QUINCE,
CELERIAC, JUS GRAS

Pan Roasted Cod

RICOTTA AGNOLOTTI, JERUSALEM
ARTICHOKE,
LOBSTER BISQUE EMULSION

Herb & Cheddar Gnocchi (v)

CROWN PRINCE SQUASH, PICKLED
CHESTNUT, CONFIT SHALLOT, SAGE

TO FINISH

Christmas Pudding (v, gf)

BRANDY SAUCE, MULLED WINE
INFUSED FRUITS

Mince Pie (v)

SABLE BRETON, CARAMELISED
ORANGE, ORANGE LIQUEUR,
ROASTED CHESTNUTS

Exotic Fruit Cheesecake (v)

GINGERBREAD SPONGE,
KUMQUATS, CRANBERRY,
KIWI SORBET

A Selection of Scottish Cheeses (£5.00 supplement)

DEESIDE HONEYCOMB, OAT
CAKES, CELERY, GRAPES, ROASTED
CHESTNUTS, TOASTED FIG &
WALNUT LOAF

COFFEE AND PETIT FOURS £5.00

MULLED WINE, 175ML £7.00

