

Christmas Day Lunch Menu

Served 1.00pm

Chef's Homemade Red Lentil and Vegetable Broth (g) (v) ^{1, 3, 5, 7, 10}

Served with a Fresh Bread Roll & Creamery Butter

Duet of Hot Smoked Salmon and North Sea Prawns (g) ^{3, 4, 6}

Placed on Dressed Leaves with Marie Rose Sauce and Lemon

Hill Caught Haggis Bon Bons ^{1, 3, 5, 6, 7, 10}

Accompanied with Skirly Mash and a Ben Nevis Cream

Feta Cheese and Shaved Fennel Salad (g) (v) ⁵

Dressed with Balsamic, Honey and Baby Capers

Refreshing Mango Sorbet (g) (v)

Roast Breast of Hand Carved Ayrshire Turkey (g) ^{1, 3, 5, 6, 7, 10}

With Chestnut Stuffing, It's own Gravy and All the Trimmings

Collops of Highland Beef Fillet (g) ^{1, 3, 5, 6, 7, 10}

Presented on Black Pudding with a Rich Red Wine and Shallot Jus

Pan Seared Fillet of Scottish Salmon (g) ^{4, 5}

Placed on Parsley Mash with Tomato Salsa and Lemon

Vegetable Nut Roast Strudel (v) ^{1, 3, 5, 6, 7, 10}

Served with Dressed Rocket, Hollandaise Sauce and Parmesan Cheese

All Served with Chef's Selection of Vegetables and Potatoes ^{5, 7}

Warm Christmas Pudding ^{1, 3, 5, 7, 8}

With warm Brandy, Crème Anglaise and Redcurrants

Strawberry and Vanilla Cheesecake ^{1, 5, 5, 7, 8}

Presented with Chantilly Cream, Fresh Fruit and Raspberry Coulis

Dark Chocolate Profiteroles ^{1, 3, 5, 7, 8}

With Chocolate Sauce, Strawberries and Real Vanilla Ice Cream

Strathdon Blue Cheese (g) ^{10, 11}

Served with Oatcakes, Plum Chutney and Celery

Quality Brewed Tea & Freshly Ground Coffee

Served with Warm Mince Pies ^{1, 3, 5, 7, 10}

£45.00 Per Person inc. Glass of House Red/White Wine or Prosecco

Allergen Advice

1 - Contains Gluten, 2 - Contains Crustaceans, 3 - Contains Egg, 4 - Contains Fish, 5 - Contains Milk, 6 - Contains Mustard, 7 - Contains Nuts, 8 - Contains Soya, 9 - Contains Sesame, 10 - Contains Celery, 11 - Contains Sulphites, 12- Lupin, 13- Peanuts, 14- Molluscs