



## **CHRISTMAS DAILY MENU**

**18<sup>th</sup> December to and including 24<sup>th</sup> December**

Roast Jerusalem Artichoke Veloutè, Caramelised Onion Agnolotti, Basil Pesto  
Home made Boudin Blanc aux Truffes, Local Leek Fondue, Sauce Périgueux  
Cured and Smoked Loch Awe Sea Trout, Local Organic Beetroot and Cucumber,  
Squid Ink Aioli

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Traditional Free Range Roast Turkey from Gartmorn Farm, Chestnut and Sage  
Stuffing, Bread Sauce, Roast Parsnips and Brussel Sprouts, Turkey Jus  
Steamed North Atlantic Cod Fillet, Parsley and Almond Crust, Cauliflower Cous  
Cous, Shetland Mussels, Lemongrass and Saffron Veloutè  
Roast Butternut Squash, Leek and Blue Stilton Pie, Creamed Spinach, Chive Butter  
Sauce

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Homemade Christmas Pudding, Brandy Custard Sauce  
Callebaut Dark Chocolate and Praline Yule Log, Candied Chestnuts, Mini  
Meringue Mushrooms  
Lanarkshire Blue Cheese Cake, Honey Glazed Black Figs, Caraway Tuilles, Prune  
Chutney

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Coffee and Mini Mince Pies

£42.50 per person - Lunch

£45.00 per person - Dinner

**A 10% discretionary service charge will be added to your bill.**

