

CHRISTMAS EVE MENU



Starter

Jerusalem Artichoke Velouté – Nutmeg – Creme Fraiche - 8

Home Cured Salmon – Whisky – Beetroot – Orange - 12

Shallot & Parsnip – Tart Tatin – Thyme – Port - 11

Winter Mushroom – Ravioli – Cep Cappuccino – Spinach - 12

Main Course

Venison – Celeriac – Red Cabbage – Pear – Gin - 27

Monkfish – Cauliflower – Madras – Almond - 26

Festive Turkey – Chestnut Stuffing – Trimmings – Gravy - 25

Polenta – Spiced Aubergine – Endive – Chick pea - 22

Dessert

Classic Christmas Pudding – Brandy Cream - 8

Chocolate Torte – Girofine Cherry – Creme Fraiche – Salt - 8

Home Churned Ice Cream & Sorbet Selection - 6

Local Scottish Cheese – Chutney – Celery – Grapes – Oatcakes & Crackers - 14

