



★ ★ ★ *Christmas Day Menu* ★ ★ ★

Smooth Chicken Liver Parfait with Spiced Apple Chutney and Oatcakes
Crispy Fried Calamari coated in a Hot and Spicy Bang Bang Sauce with Chilli Peanuts and Coriander
Chilled Melon and Fresh Fruits with Cranberry Syrup and Costley's Sorbet
Blue Cheese and Poached Pear Salad with Maple Glazed Pancetta, Candied Walnuts and Vinaigrette
Smoked Salmon and Prawn Cocktail with Baby Gem Salad and Marie Rose Cocktail Sauce
Gratin of Garlic Mushroom with Crispy Bacon and Mature Cheddar Cheese
Vine Tomato and Basil Soup with Pesto Croutons

Champagne Sorbet with Lime and Elderflower

Traditional Roast Turkey with Sage and Onion Stuffing, Chipolatas, Fresh Cranberry Sauce and Light Turkey Jus
Breast of Chicken Stuffed with Haggis and served with Leek and Nutmeg Mashed Potatoes and Whisky Peppercorn Sauce
Roast Sirloin of Scotch Beef with Bourguignon Garnish, Creamed Potatoes, Root Vegetables and Red Wine Jus
Salmon and Fresh Water Prawns Wrapped in Butter Puff Pastry served with Leek and Lemon Soubise and Winter Greens,
Baby Potatoes and Butter Sauce
Individual Lamb and Rosemary Pie with Creamed Potatoes, Parsnips and Buttered Carrots
Provençale Ratatouille Crepe Glazed with Melted Brie and Basil served with Rocket and Parmesan Salad

Christmas Pudding with Brandy Sauce and Costley's Ice Cream
Banoffee Pavlova with Chocolate Curls, Caramel Sauce and Candied Pecan Nuts
Apple Crumble with Sauce Anglaise and Costley's Ice Cream
Chocolate Tart served with an Orange and Drambuie Ice Cream
Lemon Cheesecake with Passion Fruit Coulis and Costley's Coconut Ice Cream
Selection of Scottish Farmhouse Cheese with Chutney, Grapes and Biscuits
Mixed Berry Ice Cream Sundae
Fresh Berries, Chocolate Curls, Fresh Cream, Crushed Meringue, 2 Scoops of Vanilla Ice Cream and 1 Scoop of Strawberry Ice Cream

£47.50 per person
(childrens' menu available £25 (under 12))

FOOD ALLERGIES & INTOLERANCE – BEFORE PLACING YOUR ORDER PLEASE SPEAK TO OUR STAFF ABOUT YOUR REQUIREMENTS