



Merry Christmas

Amuse Bouche

Starters

Signature Shellfish Bisque

Flavoured with Saffron and Anise
served with Aioli Dressed Crab and Croutons

Warm Lightly Smoked Scottish Salmon

Cucumber and Fennel Salad, Preserved Lemon and Mint Soured Cream

Boneless Confit of Gressingham Duck

On a Slow Cooked Sausage and White Bean Cassoulet with Meaux Mustard Salsa Verde

West Coast Scallop's

With Apple Puree, Black Pudding and Béarnaise Sauce

Crispy Fried Goats Cheese

With Salt Baked Beetroots and Truffle Honey

Assiette of Exotic Fruits

Chilled Mango Soup, Coriander and Lime Yoghurt Sorbet

Mains

Loch Fyne Salmon Teriyaki Style

With Sesame Langoustine, Pickled Asian Vegetables and Japanese Chilli Pepper

Fillet of Scottish Beef

Potato and Horseradish Pave, Puy Lentils and Bourguignon Sauce

Rack of Lamb

Mini Haggis Sausage Roll, Bashed Neeps and Champit Tatties

Traditional Roast Turkey

With all the Trimmings

Pan Fried Wild Sea Bass

Chorizo and Octopus Orzo Pasta, Salsa Verde

Roasted Winter Vegetable Wellington

Sage & Walnut Pesto, Roast Potatoes, Bread Sauce

Dessert

Individual Steamed Christmas Pudding

Vanilla Ice Cream and Brandy Orange Custard

Pina Colada Barbecued Pineapple

served with Coconut Cheesecake Ice Cream

Valrhona Chocolate and Pistachio Sandwich

With Black Cherry and Kirsch Sorbet

Classic Apple Tarte Tatin

Crème Anglaise, Calvados Ice Cream

Glazed Salt Caramel Tart

With Spiced Malt Ice Cream

Selection of Cheeses

Ask Waiting Staff for Details

~~~oOo~~~

**Cafetiere of Freshly Ground Coffee or Selection of Teas,**

**Served with Homemade Mince Pies**

*Other types of coffees are available and will be charged accordingly.  
Any dietary and allergen requirements please speak to a member of staff*

**£80 – 4 courses**