



December Menu (£40 2 course | £45 3 course)

Dinner

5PM - 9PM

Starters

Roast Parsnip & Ginger Velouté (VG, GFA)

Confit Coronation Chicken & Leek Terrine, Curried Mayo, Crispy Onions (DF)

Szechuan Cured Loch Duart Salmon, Trout Roe, Pickled Cucumber, Nasturtium (DF, GF)

Butter Poached Langoustine Tail, Avocado Purée, Chilli Jam, Baby Gem Vichyssoise (GF)

Beetroot Carpaccio, Port Pear & Belgian Endive, Pomegranate (VG, GF)

Main Courses

Rolled Turkey Breast Ballotine, Sage & Onion Stuffing, Kilted Sausages, Roast Potatoes, Buttered Sprouts, Cranberry Sauce

Baked Fillet of Cod, White Bean & Pancetta Cassoulet, Buttered Kale, Chicken Sauce (GF)

Seared Venison Loin, Artichoke, Black Garlic, Braised Red Cabbage (GF)

Duck Leg, Creamed Shredded Brussels Sprouts, Pommes Purée, Port Wine Jus (GF)

Sweet Potato & Roast Chestnut Pithivier, Crispy Kale, Salsify (VG)

Desserts

Roasted Hazelnut Praline Choux Bun with Hazelnut Crème (V)

Malibu & Coconut Parfait "Snowball" (GFA)

Traditional Christmas Pudding, Brandy Anglaise, Redcurrants (V)

Dark Chocolate & Orange Torte, Clementine Sorbet (VG)

Trio of Local Scottish Cheeses, Chutney, Grapes, Artisanal Crackers (V, GFA)

Allergens are present in the kitchen. Please speak to your server before ordering.

GF(A) – Gluten Free (Available), DF – Dairy Free, V – Vegetarian, VG – Vegan, VGA – Vegan Available