

KITCHEN RESTAURANT

FESTIVE DINNER MENU

(from 4th December)

Served 5pm–9pm

2 courses £40 / 3 courses £45

STARTERS

Cauliflower & Truffle Soup (GFA, VGA)

Confit Coronation Chicken & Leek Terrine

Curried Mayo, Crispy Onions (DF)

Smoked Sea Trout

Beetroot, Fennel, Caramelised Apple (DF, GF)

Scallop Ceviche

Baby Gem Vichyssoise, Marie Rose (GF)

Mushroom Parfait

Girolle Mushrooms, Parsley Crumble, Leaf Tuile (DF, VG)

MAIN COURSES

Rolled Turkey Breast Ballotine

Sage & Onion Stuffing, Kilted Sausages, Roast Potatoes, Buttered Sprouts, Cranberry Sauce

Seared Bass

Braised Sprouts with Chestnuts & Pancetta (GF)

Seared Venison Loin

Braised Red Cabbage, Sweet Potato Fondants, Poached Pear, Redcurrant Jus (GF, DF)

Steamed Turbot

Iced Fennel, Crushed New Potatoes, Kale Velouté (GF)

Sweet Potato, Mushroom & Spinach Pithivier

Crispy Kale (VG)

DESSERTS

Traditional Christmas Pudding

Brandy Anglaise, Redcurrants

Dark Chocolate & Cointreau Torte

Orange Sorbet (V)

Ginger Sticky Toffee Pudding

Gingerbread Crumble, Vanilla Ice Cream (V)

Mandarin Semifreddo

Coconut, Roasted Pistachio (GF, VG)

Trio of Local Scottish Cheeses

Chutney, Grapes, Artisan Crackers (V, GFA)

GF Gluten Free · GFA Gluten Free Available · DF Dairy Free · V Vegetarian · VGA Vegan (Available)