

Christmas Day Dining

Menu

Spiced Winter Squash

Crème Fraîche, Warm Sourdough

Terrine Of Ham Hock

Stornoway Black Pudding Bon Bon, Apricot & Spiced Ginger Chutney,
Dressed Leaves, Herb Crostini

Duo Of Scottish Smoked Salmon

Cold-Smoked Salmon Roulade, Hot-Smoked Salmon Tartlet,
Caviar, Herb Oil

Polenta-Crusted Scottish Goat's Cheese

Cranberry, Herb & Pine Nut Salad

Traditional Roast Breast of Turkey

Hand-Rolled Sage & Onion Stuffing, Kilted Chipolatas, Crisp Roast Potatoes,
Honey Glazed Winter Root Vegetables, Cranberry & Port Jus

Panko-Crusted Rib of Scotch Beef

Parsnip Purée, Creamy Chive Mash, Honey Glazed Winter Root Vegetables, Rich Red Wine Jus

Pan-Seared Scottish Salmon

Crushed New Potatoes with Lemon & Dill, Roasted Tenderstem Broccoli, Tarragon Velouté

Haggis & Sun-Blushed Tomato Wellington (V)

Golden Puff Pastry, Crisp Roast Potatoes, Butter-Glazed Winter Vegetables,
Rich Tomato & Herb Jus with A Hint of Whisky

Traditional Steamed Christmas Pudding

Warm Brandy Sauce, Glazed Redcurrants, Dusting of Icing Sugar

Traditional Cranachan

Glavya-Infused Cream, Whisky-Soaked Raspberries, Toasted Oats, Shortbread

Dark Chocolate & Hazelnut Tart

Pistachio Ice Cream, Salted Praline Drizzle

Isle of Mull Cheddar & Strathdon Blue

Served with Grapes, Celery, Traditional Oatcakes,
and a Spiced Winter Fruit Chutney

Tea Or Coffee

Served With Warm Mince Pies