

Festive Party Nights

Menu

Spiced Parsnip Soup

Served with Warm Sourdough

Duo of Seasonal Melon

With Mulled Berry Compote & Lemon Sorbet

Chicken Liver Parfait

With Fruit Chutney & Herb Crostini

Traditional Roast Breast of Turkey

Hand-Rolled Sage & Onion Stuffing, Kilted Chipolatas, Crisp Roast Potatoes,
Honey Glazed Winter Vegetables, and a Cranberry & Red Wine Jus

Braised Feather Blade of Scotch Beef

With Smoked Pancetta, Wild Mushrooms & Roasted Shallots,
Creamy Chive Mash, Honey Glazed Winter Vegetables, and a Rich Red Wine Jus

Vegetarian Haggis Wellington

Encased in Golden Puff Pastry, Served with Crisp Roast Potatoes,
Honey Glazed Winter Vegetables, and a Rich Tomato & Herb Jus

Traditional Steamed Christmas Pudding

With Warm Brandy Sauce, Glazed Redcurrants & a Dusting of Icing Sugar

Cranachan Cheesecake

Toasted Oats, Whisky Cream & Fresh Raspberries

Dark Chocolate & Clementine Delice

Orange Chantilly Cream & Gingerbread Crumb

Freshly Brewed Tea or Coffee

Served with Chocolate Mints