

# FESTIVE EVENING MENU

## STARTER

Honey-roast celeriac velouté with cepes (v)

Home-smoked duck pastrami, red chicory, blood orange, balsamic

Roasted Perthshire partridge, hand-made hazelnut gnocchi, leek, pear,  
kohlrabi

Poached Scottish lobster, truffle macaroni, horseradish foam

## MAIN COURSE

Blackened cold-smoked pavé of Scotch beef, baby beetroots, Jerusalem  
artichokes, winter chanterelles

Oven-roasted Scrabster cod fillet, garlic pomme purée, wilted sea beet, baby  
leeks, Vermouth sauce

Scottish turkey en croute, braised red cabbage, roast chestnuts, scorched baby  
onions, bread sauce

Pumpkin & walnut pithivier with cranberry & port sauce (v)

## DESSERT

Traditional Christmas pudding, Brandy ice cream

Burnt butter & chocolate ganache, sea buckthorn ice cream, clementines &  
marinated blueberries

Chilled roasted pineapple & ginger, muscovado cream

Selection of Scottish & French cheeses (£2.00 supplement)

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Menu price per person - £38.00

Coffee or Tea with warm home-made mince pies - £3.95 per person

Coffee or tea with home-made petit fours - £5.95 per person