

FESTIVE LUNCH MENU

£25 per person

STARTERS

Pumpkin soup, toasted pumpkin seeds, smoked paprika aioli (v)

Duck liver parfait, homemade ginger brioche, pineapple & chilli chutney

Orkney crabcake, dulse, brown crab mayonnaise

Salad of radicchio, lambs lettuce, celeriac, caramelised apple, hazelnuts & whipped goats curd (v) (gf)

MAIN COURSES

Braised Scotch beef daube, horseradish mash, heritage root vegetables, shallots, natural gravy

Baked Scrabster cod fillet, lemon & chive risotto, baby leeks, shellfish & vermouth sauce (gf)

Paupiette of Scottish turkey with all the trimmings

Honey-roast parsnip & caramelised onion tart, baby figs, watercress, artichoke crisps, beetroot & red wine reduction

DESSERTS

Quince & Panetone butter pudding, tonka bean custard

Traditional Christmas pudding, brandy ice cream

Cocoa-dusted dark chocolate bombe, passionfruit ice cream

Lime posset, saffron-poached pear, spiced almond crumb

Selection of Scottish & French cheeses (£2.00 supplement)

Coffee or Tea with warm home-made mince pies - £3.50 pp