

Entertain

Christmas Day Lunch

Terrine of Scottish Pheasant and Horse Chestnuts

Onion Confit, Celeriac Slaw & Honey Sage Brioche

**Rose of Chilled Seasonal Melon ,Mulled Wine Jelly,
Soft Fruits, Pear and Ginger Sorbet, Pomegranate Syrup**

Confit of Smoked Ham and Goose

Olive Puree, Wild Rocket, Parmesan & Piccalilli

Roasted Pumpkin & White Bean Veloute

Tempura Langoustines & Pumpkin Seed Oil

Tian of Bradon Rost, Salmon & Lobster, Avocado

Tomato, Auruga Caviar and Affilla Salad

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Paupiette of Perthshire Turkey

Creamed Brussels, Bread Sauce, Chateau Vegetables, Poultry Jus

Fillet of Mature Buccleuch Beef

Wild Mushrooms, Fondant Potatoes, Roast Shallots ,Truffle Jus

Breast of Gressingham Duck

Red Cabbage Jus,Thyme Dauphinoise, Morels,Hawthorn Jelly

Fillet of Halibut and Fennel Pollen

Baby Fennel, Leeks, Capers , Chive Sauce

Wild Mushroom and Goats Cheese Pithiviers

Haricot Blanc, Butternut Squash, Broad Beans, Cashew Nuts

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Redcurrant, Cranberry, Gingerbread Baked Alaska

Spiced Christmas Pudding

Cinnamon Ice Cream, Spicey Rum Custard

Heather Honey , Caramelised Fig Parfait

Baileys Ice Cream, Macerated Apricots, Vanilla Sauce

Selection of Ice Creams and Sorbets

Slate of Scottish Cheeses

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Coffee

Food By Paul Moffat - Menu - £65.00



Merry Christmas