

Entertine

Festive Dinner

White Bean and Butternut Squash Veloute
Horsechestnuts and Tempura Langoustines

Pressed Terrine of Red Leg of Partridge
Confit Red Onion, Toasted Honey & Sage Brioche

Rose of Chilled Canteloupe Melon
Mango Jelly, Ginger Sorbet & Spiced Winter Fruits

Tian of Smoked Trout and Salmon
Celeriac Slaw, Beetroot Salad, Saffron Potatoes

Ravioli of Dalgarnock Pigs Cheeks
Butter Beans, Chorizo & Thyme

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Fillet of Aged Buccleuch Beef
Pomme Chateau, Roast Roots & Wild Mushrooms

Roasted Paupiette of Perthshire Turkey
Winter Vegetables , Smoked Pancetta, Cranberry, Bread Sauce

Breast of Gressingham Duck
Red Cabbage Puree, Parsnips, Morels & Celeriac Dauphinoise

Fillet of Cairndow Salmon
Lobster Potatoes, Pak Choi, Meux Mustard Sauce

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Spiced Christmas Pudding
Gingerbread Ice Cream, Brandy Milk Sauce

Bourbon Vanilla & Rum Pannacotta
Pineapple Compote, Dagen Prunes & Coconut Ice Cream

Heather Honey & Caramelised Fig Parfait
Banana Sorbet, Bee Pollen, Macerated Fruits & Nougatine

Ice Creams and Sorbets

Slate of Scottish & Western Isle Cheese
Quince Jelly, Muscatel Grapes & Walnut Bread

Coffee and Mince Pies

Food By Paul Moffat - Monday – Thursday - £25.00/Friday – Saturday - £40.00

