



Festive Daily Menu
Served from the 18th - 22nd December

Lunch and Dinner 3 Courses £45.00

Scottish Skye Lobster Bisque, Lobster & Tarragon Tortellini, Tarragon oil

Home made Boudin Blanc aux Truffles with a fondue of Leeks and Sauce Perigueux

Beetroot Cured Sea Trout, Onion Ash Aioli, Oyster leaf, Sourdough Croute

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Gartmorn Farm Turkey, Sage and Chestnut Stuffing, Traditional Roast Vegetables, Bread Sauce  
Turkey Jus

Roasted Fillet of North Atlantic Stonebass, Caramelized Cauliflower Puree, Nori, Juniper Beurre  
Blanc

East Lothian Guinea Fowl Breast, Pumpkin and Pearl Barley Risotto, Amaretti Crumb

Salt Baked Butternut Squash and Pine Nut Strudel, Crispy Kale, Chicory Jam

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Traditional Homemade Christmas Pudding, Warm Brandy Sauce

Praline and Milk Chocolate Yule Log, Candied Pistachio, Coffee Ice Cream

Stilton Cheese, Quince Paste, Greywalls Plum Chutney

Allergy information on all food dishes is available on request; please advise us about any allergies or food intolerances before placing your order.

All of our dishes are served warm to enhance the delicate flavours of chefs cooking
Please advise us should you prefer your dish to be served hotter

Our Kitchen Brigade would like to pay credit to the suppliers for their fantastic local produce

Simon and Jackie McCreedy at Yester Farm Dairies, Gifford - Dairy Produce
Mark Murphy, Midlothian - Vegetables
Tommy and Jack Dale at Seacliff Lobsters, North Berwick - Lobsters and Crabs
Burnside Farms, Scottish Borders – Game
Gartmorn Farm – Turkey