



Boxing Day Dinner Menu 2020

3 Course £45.00

Jerusalem Artichoke Veloute, Crispy Duck

Goats Curd, Beetroot, Apple & Walnut

Treacle Cured Salmon, Watercress, Beetroot

Terrine of Ham Hock & Baby Leek with Pear Chutney & Toasted Brioche

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Pan Fried Monkfish, Braised Oxtail, Baby Spinach

Fillet of Wild Atlantic Sea Bass, Lemon & Garlic Risotto, Shellfish Cream

Roasted Breast of Pheasant with Red Cabbage, Dauphinoise Potato & Game Jus

Roast Vegetable Lasagne, Parmesan Cream

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Dark Chocolate Delice, Popcorn, Yoghurt Sorbet

Apple Tart Tatin with Caramel Ice Cream

Hazelnut Parfait, Red Wine Poached Pear, Crème Fraiche

Selection of French & British Cheeses with Fresh Fruit & Quince

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Coffee and Mini Mince Pies

**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***

Wellocks – Fresh Vegetables and Fruit

Ochil Foods – Game

Braehead – Game

Wild Taste – Vegetables

Ramsay's – Sausages, Bacon, Black pudding

Graham's Dairy – All Dairy

John Gilmour - Beef

Campbells Prime Meats – Meat, Fish

Galloway Lodge – Jams and Preserves

Andrew Duncan – Hand Dived Scallops



*Independently minded*