



Christmas Daily Menu

Served from the 17th to the 23rd of December

Lunch Saturday and Sunday Only

Dinner 7 days a week

3 Courses £45.00

Tweed Valley Beef Consommé, Shin & Chive Ravioli, Vegetable Paysanne

Wild Mallard Torte, Sauce Poivrade, Garden Beetroot

Scottish Seafood Terrine wrapped in Spinach, Apple Salad, Wasabi Dressing

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Gartmorn Free Range Turkey, Sage and Chestnut Stuffing, Traditional Roast Vegetables,  
Cranberry Sauce, Bread Sauce, Turkey Jus

Baked North Atlantic Cod, Caramelised Shallot Puree, Pomme Chateau, Tenderstem Broccoli

Braised Short Rib of Beef, Potato Pave, Salt Baked Celeriac, Bread Sauce

Sweet Potato, Spinach and Ricotta Cannelloni, Sauce Marinara, Baby Basil

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Traditional Homemade Christmas Pudding, Warm Brandy Sauce

Pain d'epices, Baked Apple, Salted Caramel Ice Cream

Inverawe 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

