



# Christmas Day Lunch Menu



*Merry Berry Cocktail on Arrival*

Butternut Squash, Sweet Potato & Cumin Soup  
*Drizzled with herb oil*

Smooth Duck Liver Parfait  
With Cointreau & Smoked Bacon  
*Served with a shallot & sweet cranberry chutney & toasted brioche*

Hot Roast Smoked Salmon  
*With lemon potato salad, watercress & olive oil*

Goats Cheese & Basil Terrine  
*Served with roasted baby beetroot, pickled golden beetroot & raspberry & beetroot puree*



Tangy Lemon Sorbet with Sparkling Wine



Traditional Roast Saddle of Turkey  
*Served with pork, cranberry and sage stuffing, chipolatas wrapped in bacon,  
Fondant potato & roast gravy*

Sous Vide Rump of Lamb  
*Served with crispy pancetta, puy lentils & red wine sauce*

Roast Medallions of Scottish Beef Fillet  
*Served with wild mushroom gratin & rosemary jus*

Breast of Chicken filled with Pearl Barley & Parsley Risotto  
*Served with a dry sherry cream sauce, dauphinoise potato & chef's selection of potatoes*

Spinach, Chard Red Pepper & Goats Cheese Strudel  
*Served with sunblushed tomato & red pepper coulis with baby potatoes*



Rum Soaked Christmas Pudding  
*Served with brandy custard, butterscotch sauce, with vanilla ice cream & Mascarpone cream*

Brandy Snap Basket filled with Raspberry Sorbet  
*Rested on winter berries glazed with vanilla sabayon*

Steamed Chocolate & Orange Sponge  
*Served with a Belgian chocolate sauce & marmalade ice cream*

A Slate of Ayrshire Cheese  
*With fruit chutney & biscuits*



Tea or Coffee available on Request

£57.50 per person

Children's Menu available for under 12's £25.00

Orders taken from 12 noon to 3.30pm – Served at your leisure

\*Menu Subject to Change

