

CHRISTMAS MENU

3-course Lunch or Dinner in the Abercromby dining room – £38.50 per person.
Exclusive Private Dining Rooms with our Christmas Menu – £43.50 per person.
Buffet options available on request.

STARTERS

Roast tomato soup

with basil orzo
(V, Ve)

Ham hock terrine

*with a fig and apple chutney,
sourdough bread*
(GF on request)

Goats cheese, beetroot and chive tart

with a carrot and orange salad
(V)

Smoked haddock, prawn and dill mousse

with oatcakes
(GF on request)

MAINS

Roast turkey breast

*pigs in blankets, savoury stuffing
and turkey gravy*
(GF)

Baked salmon fillet

on a crayfish bisque
(GF on request)

Slow cooked rump of Scottish beef

with a chasseur sauce
(GF)

Roast chestnut and mushroom risotto

(V, VE)

Served with seasonal potatoes and vegetables where applicable

DESSERTS

Warm apricot and pistachio frangipane

with clotted cream

Chocolate and orange slice

with a mandarin compote
(V, Ve, GF)

Christmas pudding

with brandy sauce
(V, GF on request)

Selection of cheese

with grapes and biscuits
(GF on request)

Freshly brewed filter coffee and tea with chocolates

Gf - No wheat, vital wheat gluten, or other gluten-containing flours or grains, such as rye.
VE - No ingredients containing meat, fish, eggs, dairy products & other animal-derived substances.
V - No ingredients containing meat or fish.
DF - No ingredients containing dairy.

If you have a dietary requirement not covered by the above, please let us know upon enquiring.