**Christmas Day Menu**

**On Arrival**

Selection of Warm Rustic Bread, Olives, Roasted Garlic, Olive Oil, Balsamic Vinegar & a Glass of Tiamo Prosecco **(V)**

**Starters**

Mixed Vegetable & Lentil Soup with Warm Sourdough **(V/V+)**

Pan Fried Ham Hock Terrine with Pea Puree, Black Pudding, Poached Egg & Hollandaise Sauce **(GF)**

Seared King Scallops & Tiger Prawns with Aubergine Confit, Mint Yoghurt & Curry Oil **(GF)**

Poached Pear, Roasted Beetroot, Pickled Vegetable & Pistachio Salad with Pea Shoots, Shallots & Lemon Vinaigrette **(V/V+)**

**Mains**

Traditional Roast Turkey, Haggis & Cranberry Stuffing, Pigs in Blankets, Bread Sauce, Skirlie & Rich Gravy

Whole Baked Lemon Sole with Roasted Cherry Tomatoes, Tender Stem Broccoli, Caper & Prawn Butter **(GF)**

‘Tournedos Rossini’ Fillet Steak Served with Crouton, Chicken Liver Pate & Madeira Jus

Pan Roasted Celeriac, Spiced Carrot Puree, Caramelised Shallots, Wild Mushrooms & Tomato Salsa **(V/V+/GF)**

All Main Courses Served with Roast Potatoes &

Seasonal Vegetables

**Desserts**

Christmas Pudding with Brandy Crème Anglaise **(V)**

Winter Berry Pavlova, Chantilly Cream & Raspberry Coulis **(GF/V)**

Peanut Butter Triple Chocolate Brownie with Chocolate Sauce & White Chocolate Ice Cream **(GF/V)**

Selection of Highland Cheese, Oatcakes, Crackers, Chutney & Grapes**(V)**

Price Per Head - **£82.50**

Children 12 & Under **Half Price**

***V+ – VEGAN***

***V – VEGETARIAN***

***GF – GLUTEN FREE***