

# CHRISTMAS DAY LUNCH MENU

£95 pp | Over 12's £35, £25 under 12's\*

## STARTERS

### Parsnip & Chestnut Soup

Served with Serrano Parma Ham.

### Warm Goat's Cheese

Candied beetroot and rocket salad with a raspberry and rapeseed Summer Harvest Dressing

### Prawn Cocktail

North Atlantic prawns, whisky Marie Rose, cos lettuce, caper berries and confit cherry tomatoes

### Grants of Speyside Haggis Bon Bon's

With sweet chilli mayonnaise.

### Inverawe Roast Smoked Salmon

Cucumber, shallots, caper berries, horseradish cream and Perthshire handmade oatcakes

### Isle of Skye Hand Dived Scallops

Cauliflower purée, crispy pancetta, quails egg, confit vine tomato, Grants of Speyside black pudding.

## DESSERTS

### A selection of Black Isle Dairy Ice cream

Ferrero Rocher, strawberry and vanilla served with meringues and fresh berries (3 scoops).

### Espresso Crème Brûlée

Homemade shortbread and Black Isle Dairy pistachio ice cream.

### Warm Christmas Pudding Bon Bon's

Athol Brose Crème Anglaise, Black Isle Dairy vanilla ice cream

### Gin & Tonic Trifle

Lemon drizzle cake soaked in Edinburgh elderflower gin liqueur, custard, tonic soaked strawberries, whipped cream and toasted almond flakes.

## MAINS

### Ballantine of Turkey Breast

Wrapped in Serrano Parma Ham with a pork and apricot stuffing. Served with all the trimmings; pigs in blankets, thyme roasted potatoes, Brussels sprouts, cranberry compote and red wine jus.

### Christmas Pie

Spiced butternut squash, cranberries, baby spinach and toasted pumpkin seeds. wrapped in puff pastry served with a blue cheese sauce.

### North Atlantic Halibut

Fricassee of Brussels sprouts, pancetta, cranberries, truffle mash potato and Champagne sauce.

### Christmas Nut Roast

Roasted butternut squash, wild mushrooms, wild rocket, red onion, sun dried tomatoes and blue cheese sauce.

### Argyll Estate Venison

Butternut squash, gnocchi, roasted baby beetroot, wilted spinach and juniper jus.

### Scottish Cheeses from the Region

Connage Dairy Clava Brie, Connage Dairy Dunlop, Blarliath Farm Blue Murder, Mrs. Darlington's apple and tomato chutney, Maclean's Hebridean fine biscuits and oatcakes, grapes and celery.

### Festive Dark Chocolate Fondant

Pistachio cream, Black Isle Dairy vanilla ice cream.

\*Please note all menus are subject to change.

