

# BOXING DAY MENU

£60.00 for 4 courses | Complimentary pre-starter | 12noon – 3:00pm\*

## STARTERS

### Parsnip & Chestnut Soup

Served with The Hollies treacle cured crispy bacon.

### 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.

## 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.

### West Coast Salmon

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

### Balliefurth Farm Fillet of Beef

Roasted cauliflower, wilted spinach, truffle potato purée, crispy shallots and port jus.

### Balliefurth Farm Roast Striploin of Beef

Served with honey roast carrots, parsnips, tenderstem broccoli, roasted thyme potatoes, Yorkshire pudding and red wine jus.

### Aberdeenshire Chump of Lamb

Served with honey roast carrots, parsnips, tenderstem broccoli, roasted thyme potatoes, Yorkshire pudding and red wine jus.

## DESSERTS

### A Selection of Black Isle Dairy Ice cream

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

### Apple Tarte Tatin

Athol Brose Crème Anglaise, Black Isle Dairy vanilla ice cream.

### Warm Christmas Pudding

Vanilla Crème Anglaise, Black Isle Dairy brandy ice cream.

### Affogato

Shot of coffee, Black Isle Dairy vanilla ice cream and Amaretto liqueur.

### 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.

\*Please note all menus are subject to change.

