



CHRISTMAS DAY
25th December 2018

Starters

Assiette of Shetland Salmon,
Cucumber Ribbons,
Croutons, Vodka Crème Fraiche
(Smoked, Cured, Terrine)

Duck Liver & Foie Gras Parfait,
Raisin Puree, Brioche

Smoked Pheasant Breast,
Celeriac Remoulade, Black Pudding Beignet,
Chestnut & Pancetta Dressing

Mains

Roasted Ayrshire Organic Turkey Breast,
Duck Fat Roast Potatoes, Creamed Brussel Sprouts,
Honey Glazed Root Vegetables, Cranberry Jus

Local Fillet of Venison, Gratin Potatoes,
Confited Carrots, Pickled Walnut Jus,
Braised Sticky Red Cabbage

Fillet of Gigha Halibut, White Beans,
Asparagus & Lobster Fricassee,
Mangetout Sauce

Desserts

Christmas Pudding Cheesecake,
Orange & Drambuie Ice Cream, Kumquat Confit

Plate of Chocolate Desserts
(Brownie, Mousse, Parfait)

Assiette of Three Cheeses, Our Biscuits,
Apple Chutney, Brown Bread

£69.00

Children Up to 10 £34.50

GRILL MENU ALSO AVAILABLE



Christmas Set Menu
Served From 1st – 24th December

Starter

Cream of Tomato & Red Pepper Soup,
Pesto Cream

Main

Roasted Ayrshire Organic Turkey Breast,
Duck Fat Roast Potatoes,
Creamed Brussel Sprouts,
Honey Glazed Root Vegetables with Thyme,
Cranberry Jus

Dessert

Christmas Pudding, Vanilla Ice Cream,
Brandy & Vanilla Sauce

Lunch £16.95

Dinner £18.95



HOGMANY/ NEW YEAR'S DAY

31ST December 2018/ 1st January 2019

Starters

Smoked Cheddar Cheese Beignets,
Tomato Chutney, Balsamic Reduction

King Prawn Cocktail,
Brandy Marie Rose, Flatbread

Chicken Liver Parfait,
Croutons, Onion Compote

Mains

Mum's Steak Pie, Mashed Potatoes,
Butter Braised Cabbage

Supreme of Chicken,
Stornoway Black Pudding Potatoes
Red Cabbage, Green Beans Jus

Fillets of Seabass, Chorizo Crushed New Potatoes,
Courgettes, Roasted Red Pepper Coulis

Desserts

Drambuie Rice Pudding,
With Marmalade

Honeycomb Parfait,
Butterscotch, Pistachio Sponge

Dark Chocolate & Baileys Tart,
Chocolate Ice Cream,
Baileys & Vanilla Sauce

New Year's Eve

2 Courses £18.50

3 Courses £21.95

New Year's Day

2 Courses £19.95

3 Courses £24.95