

LUNCH 12PM-3.30PM LAST SITTING 3.30PM

To Begin

includes crackers

Sonas Gin Cured Salmon Parcel Sweet Pickled Fennel & Chicory Salad

Breast of Guinea Fowl Quince Puree, Chestnut, Bordelaise Sauce

Pickled Beetroot

Candied Walnut, Honey Roast Fig, Dolcelatte Cheese

Intermediate

Raspberry & Torabhaig Whisky Sorbet

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Roast Turkey Breast Sage & Apricot Stuffing with all the trimmings

> Lemon & Dill Poached Halibut

Saffron Fondant Potato, Artichoke Puree, Pernod Cream

Girolle Mushroom Risotto Pecorino Cheese, Rosemary Oil

Intermediate

Apple & Cinnamon Sponge, Calvados Sabayon

Terms AND Conditions

Deposit £50 per person when booking.Full balance due 4 weeks prior. Pre order two weeks in advance for all bookings. Non-Residents are most welcome.

To Finish

Christmas Pudding Torabhaig Anglaise, Clotted Cream Ice Cream

Pear Tarte Tatin

Heather Honey & Lavender Ice Cream, Drambuie Butterscotch

Selection of Scottish Cheese

Festive Chutney, Grapes, Oatcakes & Crackers

TO BOOK CALL +44 (0) 1470 373737