

Smoked Haddock Pancake, Curried Mayonnaise, Gouda

To Begin

## **Charred Mackerel**

Beetroot & Apple Terrine, Horseradish Puree, Fish Veloute

#### Pigeon Breast

Pigeon Lollipop, Date Puree, Pigeon Jus

# Truffled Jerusalem Artichoke Dauphinoise

Isle of Mull Espuma, Puffed Potato Mains

Venison Tartare, Marmite Crumpet, Cured Egg Yolk

# **Roast Turkey**

Sage & Apricot Stuffing, Roast Potatoes, Honey Glazed Carrots, Turkey Gravy

### Poached Lemon Sole

Salmon Mousse, Potato Rosti, Salsify, Sauce Grenobloise

#### Wild Mushroom Tortellini

Mushroom Veloute, Pine Nuts, Sage Crisps To Finish

# Christmas Pudding Souffle

Fig Ice Cream, Brandy Anglaise

#### **Ecclefechan Tart**

Candied Walnut, Vanilla Ice Cream

## Scottish Cheese

Pumpkin Seed Crackers, Chutney

Terms and Conditions

Deposit £50 per person when booking. Full balance due 4 weeks prior.

Non-Residents are always welcome.

www.sonascollection.com/festive-2025

