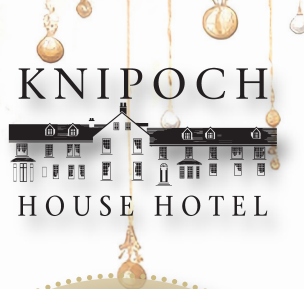




Christmas Day LUNCH



LUNCH 12PM AND 3PM



Wild Argyle Venison Tartare
Cranberry Gel, Cured Egg Yolk,
Potato Crisps

Parsnip Veloute
Chestnut Gnocchi, Truffle

Beetroot Cured Salmon
Fennel, Clementine, Dill

—

Roast Turkey

Pigs in Blankets, Apricot and Sage Stuffing,
Duck Fat Roast Potatoes, Honey Roast Carrots and Parsnips,
Braised Red Cabbage, Sprouts with Chestnuts
and Pancetta, Turkey Gravy

Halibut

Butternut Squash, Cavolo Nero, Champagne & Caviar Sauce

Pithivier

Jerusalem Artichoke, Wild Mushroom,
Spinach, Truffle

—

Sticky Toffee Christmas Pudding
Spiced Toffee Sauce, Brandy Ice Cream

Whisky Chocolate Mousse
Figs, Pain d'épices, Pistachio
Ice Cream

Vegan option available

Selection of
Ice Cream / Sorbet

Scottish Cheese Board
supplement £20

*Please advise on any dietary
requirements.*

Terms AND Conditions

Deposit £40 per person when booking.
Deposit refundable until **30 September 25**
Non-refundable after this date.
Balance due **1 November 25**
Non-Residents are most welcome.

TO BOOK CALL
01852 316251



3 COURSES
£89
PER PERSON
CHILDREN UNDER 12
£45