CHRISTMAS DAY

95 per person

Glass of champagne & Chef's canapés served for the table

Starters

Orkney Scallop
Cauliflower velouté, smoked bacon, pickled apple & hazelnut

Wild Mushroom Velouté
Crispy parmesan, roasted chestnut, truffle & thyme

Miso-Glazed Pork Belly
Garlic king prawns, celeriac purée, pickled pear, crispy potato & sage jus

Cured Salmon
Horseradish crème fraîche, pickled cucumber, dill oil & rye crisp

Mains

Roast turkey roulade
Garlic roast potatoes, sprouts, glazed carrots & parsnips, stuffing, pigs in blankets & roast jus

8oz Fillet Steak
Parmesan & truffle mash, roasted winter vegetables, peppercorn sauce or béarnaise

Roasted Monkfish
Crispy potato, cavolo nero, roasted mushrooms, champagne sauce & trout roe

Celeriac steak
Black garlic purée, chestnuts, crispy kale, chive mash & mushroom jus

Desserts

Passion Fruit Tart
Macerated blackberries, Italian meringue & vanilla cream

Christmas Pudding Parfait
Spiced Christmas pudding, brandy ice cream, cranberry & ginger biscuit

Chocolate & Miso Crémeux
Roasted banana, sesame praline & salted caramel

Scottish Cheeseboard
Lanark Blue, Minger, St Andrews Cheddar, quince chutney, oatcakes & celery