



## **Festive 4-Course Set Menu**



### **Cock-A-Leekie**

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**Roasted Butternut Squash** 



### **Crayfish and Atlantic Brown Crab Salad**

Shaved Radish, Baby Gem, Avocado and Lime Cream

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### **Chicken Liver Parfait**

Beetroot and Grain Mustard Relish

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### **Glazed Goat Cheese Tart**

Stewed Fig, Balsamic and Basil Cherry Tomato, Rocket Leaves



### **Turkey Breast Roulade**

Apricot and Chestnut Stuffing, Parsnip Purée, Potato Fondant,  
Shredded Sprouts and Bacon, Cranberry Jus

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### **Honey Glazed Scottish Salmon**

Braised Leek and Savoy Cabbage, Celeriac Purée, Orkney Mussels, Lemon and Parsley Oil

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### **Roast Pumpkin Barleyotto**

Curried Oil, Spiced and Toasted Pumpkin Seeds, Purple Shiso

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### **Braised Beef Brisket**

Skirlie, Pomme Purée, Roasted Mirepoix of Root Vegetables, Shallot Jus



### **Pecan and Treacle Sponge**

Whisky Fudge Sauce and Vanilla Ice Cream

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### **Bread and Butter Pudding**

White Chocolate and Orange Brioche,  
Rum Soaked Sultanas and Crème Anglaise

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### **Isle of Gigha Milk Panna Cotta**

Strawberry Compote, Pistachio and Honeycomb



**£ 45.00 per person**

*incl. choice of tea or coffee*

*Our menu may contain the following allergens: Milk, eggs, wheat, peanuts, and tree nuts.  
Please make us aware of any allergies when ordering.*