



Festive 4-Course Set Menu



Seafood Chowder

Celeriac, Truffle and Hazelnut Soup 🖤



Wild Garlic Mushrooms

Tarragon and Toast

Mackerel Pâté

Apple Celeriac Remoulade, Melba Toast

Smoked Venison

Sauerkraut and Sweet Beetroot Mustard



Turkey Crown

Sage and Onion Stuffing, Hasselback Potatoes, Hispi Cabbage and Cranberry Jus

Scottish Salmon En Croute Mushroom and Spinach Filo Pastry, Roast Potatoes, Green Beans and White Wine Sauce

Vegetarian Wellington

Chestnuts and Brussel Sprouts

Roast Sirloin of Beef

Potato Fondant, Glazed Carrots, Sprouts, Pigs in Blanket and Jus



Sticky Toffee Pudding

Vanilla Ice Cream and Butter Scotch Sauce

Isle of Gigha Milk Panna Cotta

Strawberry Compote, Pistachio and Honeycomb

Cranachan 🖤

Raspberries, Whipped Cream and Honey



£ 45.00 per person

incl. choice of tea or coffee