



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



### **Bread**

Malted and Seed Roll, Whipped Oban 14 Butter

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### **Squash Velouté**

Coconut, Espelette Pepper



### **Smoked Salmon Terrine**

Shaved Fennel, Dill Emulsion, Crispbread

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### **Argyll Pheasant**

Pear, Haggis, Celeriac Purée, Arran Mustard Jus

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### **Warm Goats Cheese**

Heritage Beets, Spiced Apple, Radicchio, Pecan



### **Slow Roasted Turkey Roulade**

Sage and Onion Stuffing, Swede Purée, Pan Jus

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### **Braised Feather Blade of Beef**

Cep and Tarragon Crumb, Burnt Onion Purée, Rich Red Wine Jus

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### **Baked Cod Fillet**

Confit Tomato, Shetland Mussel & Tartare Velouté

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### **Celeriac Fondant**

Spinach Tortellini, Truffled Oyster Mushroom, Sage Cappuccino

All served with Rosemary and Garlic Roast Potatoes, Winter Vegetable, Brussel Sprouts, Cranberry Sauce



### **Dark Chocolate Mousse**

Miso Caramel, Cocoa Tuile, Malt Whisky Ice Cream

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### **Pear Crumble Tart**

Cardamom, Crème Anglais, Crème Fraîche

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### **Lanarkshire Blue Cheese**

Shallot Tarte Tatin, Walnuts, add a glass of port £7.00



**£ 50.00 per person**

*incl. a welcome prosecco and 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 booking and again when ordering.*