

Christmas Set Menu

Two Course | 37 Three Course | 45 Wine Pairing | 60

Starters

Homemade Rosemary Foccacia | Ve

Homemade Rosemary Foccacia served with Olive Oil and Aged Balsamic

Soup of the Day | Ve | Gf | V

Served with Sourdough

Haggis Bon Bons

Caramelised Red Onion, Whiskey Cream Peppercorn Sauce

Oak Smoked Salmon and Crab Crostini

Oak Smoked Salmon and Crab Claw Meat on Sourdough Crostini with Cream Cheese, Lemon and Dill

Grilled Goats Cheese | Gf | V

Toasted Sourdough, Balsamic and Honey Figs, Apple Puree, Toasted Hazelnuts

Hand Dived Orkney Scallop

Celariac Puree, Blackpudding Bonbon, Caviar
(3 Supplement)



Mains

Roast Turkey | Gf

Roast Turkey Wrapped in Smoked Streaky Bacon, Cranberry Stuffing, Garlic and Rosemary, Duck Fat Roast Potatoes, Celariac Puree, Chipolatas and Cranberry Jus

Lamb Shoulder | Gf

Slow Roasted Lamb Shoulder, Dauphinoise Potatoes, Haggis Bonbon, Tenderstem Broccoli and Roast Garlic Jus

Thai Coconut Rice | Ve | V | Gf

Crispy King Oyster Mushroom, Peppers, Spring Onion, with a Thai Coconut Broth

Arbroath Smokey Risotto

Arbroath Smokey and Smoked Haddock, Saffron Risotto, Poached Egg, Ailoli and Caviar

Dessert

Raspberry Sorbet and Strawberries | Ve | Gf

Three Scoops of Raspberry Sorbet with Scottish Strawberries

Dark Chocolate Sticky Toffee Pudding | V

Salted Caramel Sauce, Vanilla Ice Cream,

Strachiatella Cheesecake | Gf | V

With Salted Caramel Sauce and Chocolate Shavings

I.J Mellis Cheeseboard | Gf | V

A selection of I.J Mellis Cheeses, Toasted Sourdough and Pickles
(4 supplement)

