



In the Beginning...

Smoked Salmon Shot (GF*)

Peat & heather smoked salmon/smoked salmon & cream cheese pâté/Atlantic prawns/dill & mustard dressing/melba toast

Wild Game Waffle (v*)

Belgian waffle/game pâté/cornichons/house chutney

Double-Baked Cheese Soufflé (v)

Creamy Emmental cheese/warm petit pains

Wee Pigs in Blankets & Warm Cheese Scones (v*)

Sausages wrapped in bacon with honey & mustard/Mini parmesan & cheddar scones

The Main Event

Roast Turkey with all the Trimmings (v*)

Turkey roulade with stuffing wrapped in bacon, crispy roast potatoes, pigs in blankets, honey & mustard glazed carrots & parsnips, brussel sprouts, red cabbage, proper gravy

Beef Olives

Prime Scottish beef in rich gravy stuffed with haggis, port & pork, crispy roast potatoes, honey & mustard glazed carrots, brussel sprouts, proper gravy

Gamekeeper's Pie (with a twist)

Rich venison & wild birds with pinot noir & root vegetables, encased in puff pastry vol-au-vent/mashed potatoes /honey & mustard glazed carrots

Lemon Seabass en Papillotte (GF*)

Steamed in thyme, with olives, garlic & capers/crushed new potatoes/roasted vegetables

Grand Finale

Black Forest Gateau Cheesecake (v)

Cherries & chocolate/whipped cream/cherry coulis

Christmas Pudding (v)

Brandy cream

Classic Profiteroles (v)

Chocolate & salted caramel

Trio of Scottish Cheeses (GF*) (v)

Chutneys, oatcakes