

## *Christmas Dinner Menu @ £55.00*

Seared Queen Scallops, black pudding & cauliflower purée with smoked bacon curls and butter cream

Game terrine with beetroot chutney toasted olive bread, balsamic and tomato reduction

Crown of melon, amaretto poached strawberries, green apple sorbet

Wild mushroom & roasted chestnut soup with crème fraîche and oak cask sherry

Haggis dumplings, turnip puree, potato rösti, smoked paprika cream

Hot smoked chicken, Ayrshire bacon, parmesan shavings & garlic cream

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Roast turkey olives wrapped in smoked bacon, served with chipolatas, winter vegetables, creamy mash and goose fat roasted potatoes

Pan fried sirloin steak, dauphinoise potato cake, winter vegetables with a thyme and red wine jus

Trio of lamb with pea puree, roast baby carrots, sage mash & redcurrant sauce

Duo of salmon and monkfish, fondant potatoes, crisp asparagus, carrot ribbons, tarragon cream

Filo basket of provençal vegetables, baby roast potatoes & fried greens

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Triple chocolate silk, honeycomb ice cream & pear compote

Christmas pudding, vanilla custard, brandy snap biscuit

Lemon posset crumble, poached strawberries, chocolate cream

Selection of Arran cheese quince jelly oatcakes & spiced chutney

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Mince Pies & Coffee