

# *Pre Christmas Lunch and Dinner*

## *Menu*

### SHETLAND SALMON

Beetroot and treacle cured salmon, tartare crème fraîche, seaweed and rice cracker, cucumber and citrus

### CONFIT DUCK LEG

Aromatic duck leg, apple tarte tatin, seared foie gras, cider

### CHEF'S SOUP OF THE DAY

Warm house baked granary bread



### ROAST BREAST OF TURKEY

Duck fat potatoes, oatmeal stuffing, cranberry relish

### ABERDEENSHIRE FILLET OF BEEF

Carved fillet, black pudding and potato Lyonnaise, celeriac and beetroot

### NORTH SEA LEMON SOLE

Grilled lemon sole, smoked haddock kedgeree, parmesan, peas and broad beans

### VEGETARIAN OPTION

Jarlsberg Tart, Red Pepper Pesto

Twice Baked Mull Cheddar Soufflé, Tomato and Paprika Relish

Thai Sweet Potato Cakes, Slaw, Chilli



### CHOCOLATE AND SALTED CARAMEL DELICE

Morello cherry sorbet

### APPLE AND VANILLA CRÈME BRÛLÉE

Apple compote, maple and almond granola, green apple sorbet

### WARM CHRISTMAS PUDDING

Crème anglaise, sugared redcurrants, vanilla ice cream

### SCOTTISH AND CONTINENTAL CHEESES

Spiced pear and apple chutney, grapes and biscuits



### COFFEE, MINTS, FUDGE AND MINCEMEAT PIES

*£49.50* Per Person in a Private Room

Available from Tuesday the 1st December