

CHRISTMAS DAY MENU

Champagne and Canapés



Trio of Salmon

Hot Roast, Smoked and Beetroot Cured

***Pave of Ardgay Venison with Grand Marnier and Rosemary,
Celeriac Slaw and Sage Fritter***

Warm Vine Tomato Tart

With Goats Cheese Cream and Basil Oil



Chestnut and Smoked Bacon Soup

Tian of Shetland Crab with Ginger and a Lime Wafer

Apple and Cinnamon Sorbet



***Traditional Breast and Leg of Turkey with Sage, Chestnut Stuffing,
Chipolatas and Accompaniments***

Pan fried Fillet of Scotch Beef with Braised Oxtail Croquette

Dauphinoise Potato, Pearl Onions and Red Wine Jus

***Grilled Halibut Fillet with Caviar, Paysanne Potatoes, Asparagus Tips,
Cauliflower Cream, Crispy Shallot Rings and Beurre Blanc.***

***Pan fried Potato and Aubergine Roulade with Feta Cheese, Red Pepper Relish
And Green Leaf Salad***



Warm Christmas Pudding with Brandy Butter and Vanilla Custard

Tipsy Laird

Whisky Trifle with Raspberries and Cranberries

Selection of Farmhouse Cheeses with Grapes, Celery and Spiced Apricots



Coffee, Chocolates and Mince Pies