

# Christmas Day Lunch 2017

---

Cream of Tomato Soup (v)  
*With Basil Oil*

Crayfish & smoked Orkney salmon "cocktail"  
*lemon, cucumber & cayenne*

Corn-fed chicken, apricot & Ayrshire bacon terrine  
*spicy pineapple and coriander salsa, toasted brioche*

Warm ratatouille and goats cheese tartlet (v)  
*olive soil, micro herb salad*

---

Traditional roast turkey  
*classic trimmings*

Shetland salmon, poached in a caraway court bouillon  
*saffron mash, Cullen skink*

Roast sirloin of Scotch beef  
*tarragon & red wine gravy, Yorkshire pudding*

Open lasagne of asparagus, mange tout & goat's cheese (v)  
*parmesan crisps, basil dressing*

---

Chefs cheeseboard  
*black grapes, red onion chutney & oatcakes*

Traditional Christmas pudding  
*brandy custard, mulled plums*

Tablet & vanilla pod crème brulee  
*boozy cherry compote, Tinto shortbread*

---

Coffee & Christmas pies

£45.00 per person, £20 per child (5 to 12) under 4 eats free

