

FESTIVE LUNCH & DINNER 2017

Wild mushroom, tarragon & roast garlic soup
parmesan croutons

Oak smoked and hot smoked salmon
lemon, pickled charred cucumber, potato salad

Chinese pastry of locally produced haggis
clapshot, chilli & whisky dressing

Baked cherry tomato, black olive & feta tartlet
green salad, pesto

Roast turkey breast with all the trimmings
cranberry & port gravy

Lightly grilled fillet of Greek sea bass
Lemon hollandaise sauce

Goulash of Scotch beef scented with juniper
horseradish dumpling

Penne pasta, petit pois & charred Kenya beans
sage, garlic & parsley cream

Chefs selection of cheeses
black grapes, onion chutney & oat cakes

Sticky toffee pudding
Taylor's of Biggar honeycomb ice cream

Tablet Crème brûlée
house shortbread

Baked vanilla & lemon cheesecake
Chantilly cream

Coffee

