



## FESTIVE / CHRISTMAS MENU

3 COURSES FOR £22.50 / £27.50 LUNCH AND DINNER RESPECTIVELY

### STARTERS

**Roast Parsnip Velouté** *Rosemary & Parmesan Croutes*

**Chicken Liver Parfait** *Red Wine Roasted Figs, Homemade Brioche*

**Cured Trout** *Beetroot Carpaccio, Horseradish*

### MAINS

**Traditional Roast Turkey** *Roast Potatoes, Honey Glazed Parsnips, Pigs in Blankets, Buttered Sprouts and Carrots, Cranberry Sauce*

**Seared Fillet of Sea Bream** *Roasted Cauliflower, Pomegranate, Candied Orange Cream Sauce*

**8oz Ribeye Steak** *Seasonal Greens, Hand Cut Chips, Herb and Shallot Butter*

**(£21.50) (GF) £8.00 Supplement**

**Grilled Scottish Langoustines** *in Herb Butter, Crushed New Potatoes, Seasonal Greens*

**(£24.00) (GF) £8.00 Supplement**

**Roast Butternut Squash Risotto** *Crispy Parmesan, Sage (GF) (V)*

### DESSERTS

**Classic Chocolate and Hazelnut Yule Log** *Meringue Mushrooms,*

**White Chocolate Panna Cotta** *Mulled Fruit Compote*

**Homemade Clotie Dumpling** *Crème Anglaise*

**Selection Of Highland Fine Cheeses of Tain** *Served with Oatcakes, Celery and Grapes (V)*

**£6.00 Supplement**



Please inform your server of any allergens or dietary requirements.