

# Merry Christmas

£80<sup>PP</sup>

CHAMPAGNE & CANAPÉS ON ARRIVAL

COMPLIMENTARY FRESHLY BAKED HOMEMADE BREAD

CORONATION COUS COUS & VEGETABLE WRAP  
*with mango and golden raisin salsa, crème fraîche and toasted almonds*

CHICKEN LIVER & ARMAGNAC PARFAIT  
*with onion marmalade and melba toast*

SCOTTISH SMOKED SALMON & PRAWN COCKTAIL  
*with lemon, breadsticks, tomato and brandy cocktail sauce*

GOATS CHEESE & BACON CROSTINI  
*with chilli jam, sun blushed tomatoes, balsamic glaze and mixed leaf salad*



CHICKEN & VEGETABLE CONSOMMÉ



TRADITIONAL ROAST FREE RANGE TURKEY  
*served with all the trimmings*

GRILLED SEA BASS FILLET  
*with lobster and prawn risotto cake, parsley, white wine and lemon cream sauce*

CHARRED MEDITERRANEAN VEGETABLE & GRUYÈRE CHEESE TART  
*with a tomato, chilli and basil sauce*

STEAK AU POIVRE  
*fillet of the finest Scotch beef with a rich brandy, shallot and peppercorn café au lait sauce*

HONEY GLAZED BACON LOIN  
*with wilted greens, Stornoway black pudding croquette and Arran mustard sauce*

*All served with seasonal vegetables and potatoes*



CHRISTMAS PUDDING  
*with brandy sauce and winter berry compote*

LEMON TART  
*with raspberry ice cream and fresh fruit coullis*

CHOCOLATE TORTE  
*with boozy butterscotch sauce and vanilla ice cream*

SELECTION OF FARMHOUSE CHEESES  
*with grapes, chutney and biscuits*



COFFEE WITH MINI MINCE PIES

FOR ALLERGEN INFORMATION PLEASE ASK A MEMBER OF STAFF