



## **Festive Dinner Menu**

3<sup>rd</sup> - 23<sup>rd</sup> December 2018



### **Amuse Bouche**

Goats Cheese Mousse  
Pickled Walnut

### **Starters**

Loch Ness Beer and Onion Soup  
Arran Smoked Cheddar Croute

Smoked Mussel and Eel Risotto  
Bacon Crumb, Orange and Basil Oil

Duck Livers on Toast  
Braised Chicory, Whisky Cream Sauce

Confit Pork Terrine  
Caramelised Apple Puree,  
Rilette Bon Bon, Cider Reduction

### **Sorbet**

Mulled Wine

### **Mains**

Turkey and Haggis Wellington  
Brussel Sprout Puree, Salt Baked Carrots,  
Cranberry Jus

Loin of Highland Lamb  
Lamb Sausage Roll, Shepherd's Pie, Kale, Mint Jus

Roasted Stone Bass Fillet,  
Potato Galette, Brussel Sprouts with Parmesan and Bacon

Savoy Cabbage and Choucroute Parcel  
Salt Baked Carrots, Onion Soubise and Potato Terrine

### **Desserts**

Home-made Christmas Pudding  
With Brandy Butter

Mini Bouche de Noel  
White Chocolate Ice Cream Snowman

Winter Woodland  
Hazelnut Mousse, Chocolate Mousse and Soil,  
Calvados Ice Cream, Meringue

Selection of Scottish and French Cheeses  
Quince Jelly, Oatcakes, Grapes

### **To Finish**

Coffee & Petit Fours

**£35**