



Christmas Lunch 2017

£30 for 3 courses
£34 with a glass of **Champagne** on arrival

Starters

Duck rillettes, lingonberry, clementine, & gingerbread toast

Tanqueray 10 & beetroot cured salmon, spiced red cabbage, crème fraîche

Cauliflower & pecorino soup, chive oil, cheesy croutons

Pigs in blanket terrine, pickled sprout, apple & stem ginger chutney

Mains

Belly of pork, sweet potato, sage, crispy black haggis & golden raisins

Ox cheek braised in red wine, potato puree, cardamom & maple carrot, crispy shallots

Baked cod fillet, pistachio crust, Jerusalem artichoke, leek & preserved lemon

Chargrilled aubergine stuffed with hazelnut, feta, cranberry & black rice,
tomato fondue, toasted seeds

Dessert

Dark chocolate pot de crème, drunken dates, glazed chestnut

Steamed orange pudding, sultana, rum custard

Buttermilk panna cotta, apple, cherry, mulled wine syrup

Strathdon blue, pear & vanilla

*Please inform us of
any food allergies or dietary requirements
Discretionary 10% service charge added to all tables of 8 or more*