



STARTERS

HIGHLAND VENISON CARPACCIO

Pink grapefruit & rocket salad & parmesan tuile

LOCHABER SALMON GRAVADLAX CURED WITH BEETROOT & DILL

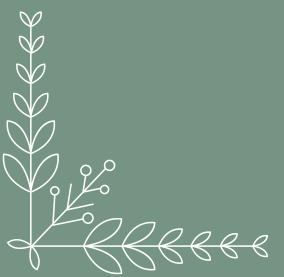
Saffron pickled celeriac & black garlic puree

CLAVA BRIE & GRUYERE FONDUE (V)

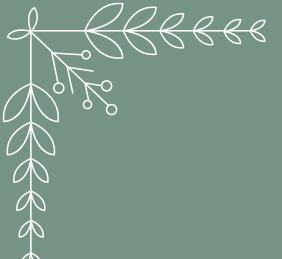
Sweet pickled shallot, ale & black pepper water biscuits

WHITE ONION, CIDER & ROSEMARY SOUP WITH GARLIC & PARMESAN CROUTON (V)

SELECTION OF SORBETS (VV, GF)









MAIN COURSES

CROWN OF BLACK ISLE TURKEY ROASTED WITH BUTTER & SMOKED BACON (GFA)

Served with sage & chestnut stuffing, roasted root vegetables, duck fat roasted potatoes, chorizo infused brussel sprouts, kilted chipolatas and a rich pan gravy

SHOULDER OF HIGHLAND LAMB, SLOW-ROASTED WITH ROSEMARY & DARK ALE (GFA)

Clapshot croquette, fine ratatouille, roasted carrots & a red wine & juniper reduction

BARRA COD FILLET ROASTED WITH PROSCUITTO DI PARMA & THYME (GFA)

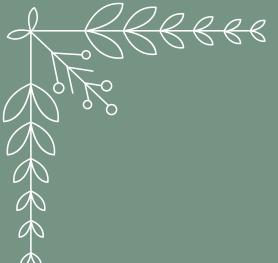
Pomme Anna, green pea puree, steamed samphire & a vermouth & saffron butter sauce

FIELD MUSHROOM, SWEET POTATO & BEETROOT WELLINGTON

Butter roasted potatoes, roast root vegetables, steamed greens, mushroom & madeira reduction









DESSERTS

WARM CHRISTMAS PUDDING Brandy & cardamon custard & sugar roasted plums

TIPSY LAIRD Traditional whisky & raspberry trifle topped with freshly whipped cream & toasted almonds

RICH BAKED CHOCOLATE TART orange & marscapone sorbet & candied oranges

SELECTION OF SCOTTISH CHEESES (GFA) Served with highland oatcakes & our spiced red onion

SELECTION OF ARRAN DAIRIES ICE CREAM (GF) Choose from vanilla, chocolate, salted caramel, strawberry or mint choc

TEA OR COFFEE AND MINTS

5 COURSES & A GLASS OF BUBBLY £75 - ADULTS £35 - CHILDREN

