

SINCE 1899



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## STARTERS

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### 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)

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### SELECTION OF SORBETS (VV, GF)

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## MAIN COURSES

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### **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, kilned  
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



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## DESSERTS

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**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

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TEA OR COFFEE  
AND MINTS

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

