

# CHRISTMAS MENU 2017

## STARTERS

**SPICED RED LENTIL, SWEET POTATO & COCONUT SOUP**

*toasted ciabatta*

**KING PRAWN & SMOKED SALMON SALAD**

*seasonal leaves, bloody mary dressing, fresh grated nutmeg*

**PHEASANT & WILD MUSHROOM TERRINE**

*beetroot & cinnamon chutney, toasted soda bread*

**CAULIFLOWER, CAMEMBERT & ARRAN SMOKED CHEDDAR TART (v)**

*cranberry coulis, wild rocket*

## MAINS

(all main courses served with a medley of roasted and glazed potatoes & seasonal vegetables served family style)

**FESTIVE AYRSHIRE CHICKEN WRAPPED IN SMOKED BACON**

*haggis & cranberry stuffing, creamed cabbage, chicken jus*

**TENDER BRAISED SIRLOIN OF BLACKGATE BEEF**

*red wine & shallot jus, beetroot fondant, crispy shredded parsnips*

**PAN-SEARED FILLET OF SCOTTISH COD**

*Jerusalem artichoke purée, charred leeks*

**SMOKED TOMATO & HARICOT BEAN CANNELLONI (v)**

*pearl barley & white wine risotto, micro herbs*

## DESSERTS

**RHUBARB & RASPBERRY FRANGIPAN TART**

*cinnamon ice cream, pear purée, cinnamon dust*

**STICKY TOFFEE PUDING**

*vanilla ice cream, butterscotch sauce, blow-torched clementine*

**CRANACHAN ETON MESS**

*Honey oats, Glayva glazed raspberries, crushed meringues*

**FESTIVE SPICED CHEESECAKE**

*blueberry compôte, cardamom cream*

— 2 COURSES £19.95 - 3 COURSE £24.95 —

12.5% service on tables of 5 or more