

Festive Menu

SUNDAY - WEDNESDAY

3 Course Lunch - £35

SUNDAY - WEDNESDAY

3 Course Dinner - £40

THURSDAY, FRIDAY & SATURDAY

3 Course Lunch - £40

THURSDAY, FRIDAY & SATURDAY

3 Course Lunch - £54

STARTER

Roast Pepper & Rosemary Soup (vg)

Olive Focaccia

Chicken Liver Parfait

Cinamon & Apple Compote, Frisse, Oat Cakes

Salmon Gravadlax

Beetroot & Parsnip Remoulade, Fennel Pollen, Crème Fraiche

Miso Mushroom Pâté (vg)

Oatcakes, Pickled shallots

MAIN

Turkey Breast Roulade, Cranberry & Parsley Stuffing

*Glazed Chipolatas, Roast Potatoes, Brussel Sprouts,
Herb Rosted Parsnips & Carrots, Turkey Jus*

Fillet of Sea Bream

Curried Squash & Puy Lentil, Mussel Chowder, Coriander Oil

Braised Pumpkin, Kale & Feta Strudel

Maple Roasted Fennel, Pumkin Puree

Spiced Ale Braised Feather Blade

Haggis Bon Bon, Roasted Winter Vegetables, Roast Potato, Jus

DESSERT

Dark Chocolate Truffle Tart (vg)

Spiced Berry Compote

Christmas Pudding

Brandy Sauce, Red Currants

Black Forest Cheesecake (V)

Cherry Compote, Cream, Chocolate Shavings

Scottish Cheese Selection (V)

*Mull of Kintyre, Blue Murder & Clava, Oatcakes,
Apple Chutney, Celery & Grapes*

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