

Christmas Day Menu

Chicken Liver Parfait

toasted brioche and pickled beetroot

Prawn Cocktail

with home made wholemeal bread

Jerusalem Artichoke Velouté

with chive oil

Warm Salad of Confit Duck

orange and thyme dressing



Chicken Consommé

with herb dumpling



Roast Breast of East Lothian Turkey

confit leg, stuffing, traditional vegetables and thyme jus

Pan Seared Pave of Halibut

oxtail, lentil and cep foam

Roast Loin of Wild Venison

with Girolle mushroom, pickled celeriac, potato herb croquette

Tomato, Mushroom & Spinach Tart

with buttered new potatoes and hollandaise sauce



Traditional Christmas Pudding

cherry compote and brandy sauce

Dark and White Chocolate Terrine

with a praline cookie and macerated raspberry

Profiteroles

with pistachio and orange cream and chocolate sauce

Selection of Scottish Cheese

fig compote and Orkney oatcakes

£79.95 per person

