



STARTER

Curried Parsnip and Apple Velouté Warm Sourdough Bread

Orkney Hand Dived Scallops Pea and Chorizo Fricassee, Parmesan Foam

Roasted Baby Beets Crottin Bon Bon, Pickled Walnut, Pistachio

Chicken and Leek Terrine Oatcakes, Spiced Apple Chutney, Dressed Micro Shoots

MAIN COURSE

Traditional Turkey Ballotine Duck Fat Potatoes, Honey Glaze Vegetables, Pigs in Blankets, Turkey Sauce

Sirloin of Black Angus Beef Duck Fat Potatoes, Honey Glazed Vegetables, Yorkshire Pudding, Red Wine Jus

> Roasted Squash and Sage Gnocchi Parmesan, Chestnut, Pumpkin Seeds

Pan Seared Cod Chanterelles, Broad Beans, Pancetta, Herb Mash, Caper Butter Sauce

DESSERT

Traditional Christmas Pudding Redcurrant, Brandy Sauce

Trio of Scottish Cheeses Damsel Biscuits, Winter Chutney, Grapes

Clementine and Ginger Trifle Gingerbread, Crushed Pecans

Cherry Bakewell Tart Flaked Almonds, Malt Whisky Ice Cream

If you have any concerns regarding food allergens, please ask a member of staff and you will be provided with detailed information on each dish. Please note a discretionary service charge of 12.5% has been added to your bill.