



December 2018 Pre Christmas menu

Game terrine, celeriac

Beetroot cured salmon, wasabi. crème fraîche

Cauliflower soup, pesto

Crayfish cocktail, bloody marie

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Fillet of Sea bass, saffron salsify, bisque

Turkey, haggis roulade, Bread sauce croquette

28 Day aged Rump steak, triple cooked chips

Chestnut & sprout Wellington, wild mushroom gravy

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Milk chocolate delice, clementines

Winter Spiced pear crumble, brandy custard

Passion fruit frozen parfait, winter berries

Scottish cheese plate

all mains served with roast potatoes, creamed sprouts, honey
glazed carrots

£30pp