



Christmas Day Lunch

Foie Gras Parfait with Armagnac
roasted red onion jam, toasted sour dough, rocket

Seared Orkney Hand Dived Scallops
roasted cauliflower purée, pickled cauliflower, golden raisin dressing

Lady Ailsa Craig Cheese and Shallot Tart Tatin
pomegranate gel, canned almonds, baby watercress salad

Périgord Black Truffle and Celeriac Velouté
pickled Scottish chanterelles, shallots, focaccia crisp



Ruinart Champagne Sorbet



Roasted Free Range Turkey
roasted potatoes, sprouts with pancetta, root baby vegetables, pan jus

Loin of Highland Venison
truffle skirlie, hazelnut pomme purée, sentiment of winter vegetables, redcurrant jus

Pan Fried Halibut
sea asparagus, fennel, lemon confit potatoes, Sandemans port butter sauce

Morel Mushroom Risotto
pickled celery, aged parmesan cheese, celery cress



Lemon Posset
raspberry sorbet, shortbread, raspberry compote

Chocolate Tart
mandarin gel, whisky Fonab honey cream

Christmas Pudding
brandy flambé, vanilla crème anglaise

Selection of Scottish Artisan Cheese
Fonab fruit chutney, artisan biscuits



Coffee and Petit Fours

Served from 12 noon – 3pm
£95 per person