

# CHRISTMAS DAY

## *On Arrival*

Glass of Cava with Chef's selection of Canapes.

## *First Course*

Roasted Parsnip & Apple Soup with Borders Honey.

Scottish Smoked Salmon, Butter Poached Langoustine served with Herb Salad & Lemon Crème Fraiche.

Trio of Melon with Edinburgh Gin & Blueberry Jelly and Passion Fruit Syrup.

Potted Hoisin Duck with Pear & Ginger Salad and Brioche Bread.

## *Second Course*

Mandarin Sorbet with Prosecco Syrup.

## *Third Course*

Roast Free Range Turkey served with Pork and Chestnut Stuffing, Chipolatas and Cranberry Marmalade.

Fillet of Ayrshire Beef served with Bacon & Herb Pancakes, Red onion and Port Chutney.

Gnocchi served with Goats Cheese and Lemon & Basil Pesto.

Black Crusted Sea Bass served with a Shellfish Broth & Sun-Blushed Tomatoes.

*All mains served with Duck Fat Roasties, Roasted Carrots, Parsnips & Buttered Sprouts.*

## *Fourth Course*

Classic Christmas Pudding with Brandy Clotted Cream.

Baileys Chocolate Mouse with Salted Caramel Shortbread & Toasted Marshmallows.

Vanilla Panna Cotta with Strawberry & White Chocolate Snow.

## *To Finish*

Mini Mince Pies with Coffee.

Non-refundable deposit of £25pp required to secure booking.  
Pre order required. We apply a discretionary service charge of 7.5% per table.