



Monday 23rd December

Pithivier of Highland Game

Chestnut Puree and Pepper Sauce

Poached Loch Creran Oysters

Cauliflower Cream, Champagne and Caviar

Glazed Garden Beetroots

Goats Cheese Curds, William Pear and Candied Walnuts

Fillet of Gigha Halibut

Creamed Brussels Sprouts, Curried Apple and Parsnip

Saddle of Borders Roe Deer

Puy Lentils, Celeriac, Pancetta and Chestnuts

Tortellini of Forest Mushrooms

Mushroom Bouillon

Vanilla Burnt Cream

Clementine Caramel and Orange Ice Cream

Milk Chocolate and Praline Mousse

Caramelised Hazelnuts

Eriska Smoked Isle of Mull Cheddar

Quince Paste

Tea or Coffee and Petit Fours

Please be aware that our dishes may contain traces of allergens.
Contact a member of staff with any of your enquiries

