



Christmas Lunch Menu

1st-22nd December 2018

£24pp in the Abercromby Dining Room | £28pp in a Private Dining Room

Starters

Cream of white onion soup with cheddar cheese croutons (V)

Highland smoked salmon & dill mousse parcel with cucumber salad

Cantaloupe melon & ruby plum with passion fruit & mulled wine syrup (GF | DF | NF | VE)

Chicken & ham hock terrine with spiced pear chutney & brioche crostini

Mains

Roast local turkey with all the trimmings

Grilled seabass fillet with balsamic tomatoes & basil hollandaise (DF | GF)

Slow cooked Scottish Borders rump steak with black peppercorn & brandy sauce (GF)

Chickpea & mushroom romesco with saffron rice & roasted greens (GF | DF | NF | VE)

All served with a selection of festive potatoes & vegetables

Afters

Chocolate & orange indulgent slice (GF | DF | NF | VE)

Traditional Christmas pudding with brandy sauce (V)

Salted caramel roulade with hazelnut cream (V)

Selection of Scottish & continental cheeses with biscuits (V & GF on request)

Coffee or Tea

Freshly brewed filter coffee or tea with mince pies (V & GF on request)

Please inform a member of staff if you are allergic to specific foods which may result in a severe reaction.