

Starter

Smooth chicken and duck liver pâté with red onion relish and garlic toast

Lightly smoked beetroot cured salmon with homemade soda bread and salad

Spiced butternut squash soup with cumin croutons

Goats cheese tart with seed crust and caramalised fig salad

Main Course

Slow cooked feather blade of beef, potato gratin, curly kale, roast carrot, mushroom and port wine reduction

Roast fillet of salmon, curried cauliflower spinach purée and saffron potato

Roast turkey, chestnut and cranberry stuffing, seasonal vegetables, roast potatoes, chipolatas and thyme jus

Sweet potato celeriac and woodland mushroom wellington with cheese crust and shallot purée

Dessert

Baked vanilla cheesecake and cherry compote with vanilla ice cream

Steamed Christmas pudding with cinnamon ice cream

White chocolate and pistachio parfait with chocolate brownie and pistachio brittle

Selection of Scottish cheese with chutney, grapes and oatcakes

