

Christmas 2008

2 courses £19.95 3 courses £24.95

Soup of the day

Homemade beetroot cured gravadlax with celeriac remoulade

Pear, walnut and Dunsyre blue cheese salad with herb dressing

Smoked ham hough terrine with plum chutney

Turkey roulade with apricot and cranberry stuffing

Confit leg of duck with spicy braised cabbage

Homemade nut roast served with honeyed roast parsnips

Fillet of Scotch beef served with dauphinoise potatoes and brandy
and pepper sauce (£4.00 supplement applies)

All mains served with seasonal vegetables and potatoes

Traditional Christmas pudding served with brandy sauce

Chocolate and chestnut torte served with spiced mascarpone

Winter berry crème brulee with homemade shortbread

Selection of Scottish cheeses with oatcakes, celery and fruit
chutney

(£2.50 supplement applies)

Filter coffee and homemade fudge