



**Christmas Evening Menu**

**3 courses £27.50**

**Starter**

**Potato & leek soup (V)**

Crispy fried potato croutons - Isle of Mull cheddar

**Classic Cullen skink**

Served with fried potato scones

**Chicken liver, chestnut and pancetta pate**

Cranberry sauce - toasted brioche

**Argyll smoked salmon**

Knochraich farm crème fraiche - shaved horseradish - croustini

**Blue Murder cheese (v)**

Port poached pear - roasted pine nuts - shredded endive - truffle honey

**Great Glen Venison salami**

Grilled Stornoway black pudding - red onion marmalade -

**Mains**

**8 hour slow cooked beef**

Haggis sausage wrapped in puff pastry - roasted vegetables & fondant potato - peppercorn sauce

**Minced Venison and venison chorizo burger**

Brioche bun - caramelised red onions - isle of mull cheddar - hand cut chips - coleslaw

**Roasted turkey paupiette**

Parsnip puree - gravy - roasted new potatoes - chipolatas

**Pan fried cod**

Winter squash - pancetta & rosemary brown butter - fondant potato - tiger prawns

**Creamed wild mushrooms (V)**

Winter squash - puff pastry - golden cross goats cheese - sweet potato fries

**4oz fillet steak + (£4 supplement)**

Slow cooked beef medallion - peppercorn sauce - onion rings - hand cut chips - grilled flat cap mushrooms

**Dessert**

**Vanilla cheese cake**

White chocolate and Baileys - roasted white chocolate

**Dulce de leche caramel cream**

Apple and ginger compote - grated dark chocolate

**Rhubarb cranachan**

Served with shortbread

**Chocolate and praline truffle**

Cappuccino ice cream

**Selection of ice creams and sorbets**