

Christmas Day Lunch

Sunday 25 December

12.30pm, 2.30pm, 4.30pm

Enjoy a complimentary glass of sparkling wine or soft drink on arrival.

MENU

CHILLED GALIA MELON (V)
accompanied with mixed berries and figs

ROSETTE OF SMOKED SALMON
nestled on a salmon mousse and roquette salad

PIGEON, PHEASANT AND DUCK TERRINE
served with a spiced pear chutney and toasted croute

CREAM OF LEEK AND THYME SOUP

ROAST LOTHIAN TURKEY
served with a shallot and apricot stuffing, kilted chipolatas, rich pan gravy and cranberry sauce.

TRADITIONAL BEEF WELLINGTON
served with a rich Madeira and tarragon essence

SALMON FILLET WRAPPED IN SOLE
enriched with a light Saffron and chive butter sauce

Cheese basket filled with grilled vegetables
and a rich cherry tomato and basil compote (V)
(All mains served with Chef's selection of seasonal vegetables)

Individual Chocolate truffle and Grand Marnier syrup
Strawberry and champagne Delice
Traditional Christmas pudding and Brandy butter sauce

Coffee and Mince pie

£69.00 PER PERSON

(INCLUSIVE OF VAT@20%)

Child under 2 £10 ; 3-11 £30 ; 12-15 £45

(Concessions limited to one per full paying customer).

Sorry we cannot guarantee our menu to be nut free