



Festive Menu

HOMEMADE BREAD

Au Gourmand sourdough served with Grahams Dairy whipped butter and Mara seaweed

STARTERS

SMOKED SEA TROUT (NGCI optional)

Kaimes Steelhead smoked sea trout, winter chicory , Amalfi lemon and dill tuile

SOUP (PB) (NGCI)

Creamed celeriac and cayenne pepper soup, Victor's Kitchen Garden honey and roasted shaved chestnuts

HAM HOCK TERRINE (NGCI)

Ramsay's of Carluke ham hock terrine with homemade piccadilly and highland crackers crumb

MAINS

COD

Pan roasted cod with caper mash potatoes, Musselburgh leek and salsa verde

TURKEY

Free range roast turkey, Ramsay's roast ham, Phantassie root vegetables and potatoes, Kitchen Garden sage stuffing with creamed turkey gravy and homemade cranberry sauce

NUT ROAST (PB) (NGCI)

Mixed nuts, Kitchen Garden sage and thyme and apricot roast, creamed cavolo nero and roasted Phantassie carrots

DESSERTS

CHEESE PLATE (NGCI optional)

Lanark Blue and Clava Brie with seasonal chutney and Kenmore oatcakes

CHOCOLATE (PB) (NGCI optional)

70% cocoa chocolate mousse, ginger and orange puree and spiced shortbread

CHRISTMAS PUDDING

Homemade Contini Christmas Pudding, vanilla cream and seasonal berries