

FESTIVE MENU

£49.50 per person

Homemade bread with whipped butter & Blackthorn sea salt

STARTERS

Chicken & Stornoway Black Pudding terrine, cranberry Cointreau compote, toasted sourdough

Kames' of Oban smoked trout, Katy Rogers creme fraiche, fennel & Blackthorn sea salt oatcake crumb, sea herbs

Creamed celeriac & roasted chestnut veloute, crispy sage, toasted pinenuts

MAINS

Free-range turkey, caramelised Phantassie winter root vegetables, spiced red cabbage, skirlie stuffing, redcurrant gravy

Roast North Sea cod, Contini Kitchen Garden jerusalem artichoke, red chicory, smoked bacon Lambrusco reduction

Roast chestnuts and thyme risotto, black olive crumb, Blue Murder

DESSERT

Contini Christmas pudding, Katy Rodgers creme fraîche, Douglas fir pine custard

Tarocco blood orange spiced crème brûlée

Scottish cheese selection, oatcakes, dried fruit, homemade chutney