

# FESTIVE LUNCH MENU

£39.50 lunch per person

## STARTER

### SMOKED SEA TROUT

Kames of Oban smoked trout, Lilliput capers, Katie Rodgers creme fraiche, watercress, toasted organic pinhead oats

### SOUP

Anise and clove spiced carrot and thyme soup, confit garlic oil, malted soda bread

### BRESAOLA

Great Glen bresaola, red onion jam, pickled golden raisins, rocket, Loch Arthur cheddar

## MAIN

### PLAICE

Grilled East Coast plaice filets, buttered new potatoes and spinach, Amalfi lemon, shallot and parsley brown butter

### TURKEY

Roast free-range turkey, Contini Kitchen Garden sage and onion stuffing, pigs in blanket, roast potatoes, honey roast carrot, bread sauce

### ROAST SPROUTS

Roasted chestnuts, sprouts, caramelized red onions and new potatoes, toasted sunflower seeds, cavolo nero and homemade bramble vinegar

## DESSERT

### CHEESE PLATE

Errington cheese selection, apple and dried fruit chutney, oatcakes

### CHOCOLATE

70% dark chocolate and coffee mousse, chocolate crumb, vanilla and oat cream chantilly

### CHRISTMAS PUDDING

Homemade Contini Christmas Pudding, whisky buttercream, spiced apple and sultana compôte