

CHRISTMAS LUNCH MENU

3rd - 23rd December

SET LUNCH

STARTERS

Spiced Parsnip and Apple Soup
Homemade granary bread

Hot Smoked Salmon Rillette
Pickled cucumber, lemon & thyme croutes

Chicken Liver Parfait
Maderia, shallot chutney, toasted brioche

MAINS

Roast Turkey
Duck fat roast potatoes, roasted parsnip, brussel sprouts & smoked bacon, chipollates, apricot & rosemary stuffing, red wine jus

Market Fish
Ratte potatoes, spinach, cauliflower puree, dill beurre blanc

Muir Estate Venison Loin
Braised red cabbage, celeriac puree, fondant potatoe, bitter chocolate sauce

Parsnip and Walnut Wellington
Caramelised apple, braised red cabbage

DESSERTS

Christmas Pudding
Brandy butter

Brioche & Chocolate Pudding
Creme anglaise

Baileys & White Chocolate Cheesecake
Chocolate shard

2 Course £39

3 Course £48

SMALL PLATES MENU

Lamb Rump £19
Puy lentils, artichoke, jus

Pan Seared Halibut £16
Brown shrimp, cauliflower, leek

Braised Beef Cheek £14
Celeriac, crispy kale, roasted carrot, madiera jus

Beetroot Tart Tatin. £13
Truffle, goats cheese

Crispy Hens Egg. £10
Garlic and shallot puree, sauteed mushrooms and tarragon

SIDES

Haggis Bon Bons, apple sauce. £7

Crispy potato cake, truffle mayo, pecorino £6

Honey Roast Parsnips. £5

Brussel Sprouts, pancetta, chestnuts. £5

