

## Starters

WESTERN HOUSE PRAWN
& SMOKED SALMON COCKTAIL
Seafood Dressing, Lemon, Fine Leaf Salad,
Sourdough Croutons

LIGHTLY SPICED PARSNIP & APPLE SOUP Salted Scottish Butter, Crusty Bread Roll

POACHED WINTER FRUITS Homemade Nut Granola, Chilled Cherry & Cranberry Soup, Mulled Wine Sorbet

CHICKEN LIVER PATE
Kumquat & Vanilla Caramelised Onion
Chutney, Warm Toasted Brioche

SALT BAKED GIRVAN BEETROOTS Clementine, Rocket & Sunflower Seed Salad, Aged Balsamic

> LANGOUSTINE BISQUE Native Crab, Aged Parmesan, Aioli, Croutons

## **Mains**

ROAST FILLET OF SCOTCH BEEF Haggis & Potato Dauphinoise, Cauliflower Cheese Puree, Buttered Turnip, Pink Peppercorn & Whisky Sauce (£7.50 Supplement)

CHESTNUT & SAGE STUFFED CHICKEN BREAST All the trimmings

WINTER VEGETABLE WELLINGTON Chateau Potatoes, Mushroom Duxelle, Walnut Pesto, Buttered Sprouts

LOCH DUART SALMON PROVENCAL Buttered Fondant Potato, Pepperonata, Slow Cooked Onion, Chargrilled Courgette, Basil Pesto, Red Pepper Dressing

SLOW COOKED DUCK
White Bean & Toulouse Sausage Cassoulet,
Dijon Mustard, Orange

BUTTER POACHED SCOTTISH HALIBUT Petit Boules de Legumes, Chilli, Coconut, Smoked Mussels, Coriander

# **Sweets**

EDDIE'S HOMEMADE CHRISTMAS PUDDING Brandy Crème Anglais, Vanilla Ice Cream

PINK LADY APPLE TART TATIN Vanilla Custard, Cinnamon Ice Cream

CHOCOLATE & CHERRY TRIFLE Amarena Cherries, Chantilly Cream, Kirsch BAKED SALTED CARAMEL CRÈME BRÛLÉE Blackthorn Salt, Hazelnut Croquant, Arran Gold Ice Cream

TRIO OF ICE CREAM

SELECTION OF BRITISH & CONTINENTAL CHEESES Crackers, Quince, Grapes, Homemade Chutney (£3 Supplement)

#### **TO FINISH**

Mince Pie, Tea or Coffee

### SIDES {a little extra}

Skinny Chips £5, Thick Chips, Parmesan, Truffled Mayo £6, Buttered Sprouts £6, Pigs in Blankets, Cranberry Mayo £6, House Salad £5



