

# Festive

## À LA CARTE MENU

TWO COURSES FOR £38.50  
(STARTER & MAIN)

### Starters

#### HIGHLAND GAME TERRINE

*cranberry gel, textures of winter fruits, baby pear, pistachio, soaked apricots*

#### CARROT & GINGER VELOUTÉ

*charred orange segment, ginger crème fraîche, orange crisp, roast baby carrot*

#### ROAST JERUSALEM ARTICHOKE

*pickled baby beetroots, watercress purée, coconut & truffle vinaigrette*

#### BEETROOT CURED SALMON

*horseradish crème fraîche, beetroot gel, orange segment, cucumber ribbon, dehydrated orange*

#### FEATHERBLADE BEEF CROQUETTE

*parsnip & vanilla purée, port glazed pear, chestnut praline, red wine jus **Supp. £4***

#### PAN SEARED ORKNEY SCALLOP

*roast chorizo sausage, confit lemon, champagne sauce, caviar **Supp. £9***

### Mains

#### ROAST TURKEY CROWN

*spiced carrot purée, roast baby carrots, maple glazed parsnips, chestnut praline, bread sauce, cranberry gel*

#### GRILLED SCOTTISH COD FILLET

*parsnip purée, green chilli & crab croquette, samphire, golden raisins, langoustine bisque*

#### SALT BAKED CELERIAC STEAK

*parsnip purée, confit shallots, caramelized apple & port glazed fig, vanilla & coconut foam*

#### BRAISED HISPI CABBAGE

*chestnut & sage pesto, pickled beetroot & pear, parsnip crisps, beetroot powder*

#### SLOW COOKED VENISON SHOULDER

*venison faggot, beetroot & balsamic purée, slow roast jerusalem artichokes, port glazed fig red wine jus **Supp. £4***

#### NORTH SEA WILD HALIBUT

*pumpkin ravioli, sage crisps, salt baked butternut squash, kale, baby crayfish, lobster bisque foam **Supp. £9***

#### GRANTS OF SPEYSIDE BEEF FILLET

*braised carrot, crispy garlic palette, confit bone marrow potato, red wine jus **Supp. £12***

Dinner Inclusive guests are entitled to Three Courses inclusive of the Supplements  
Menu correct at time of publication however subject to change with seasonality and demand

Please inform us of any allergies and / or dietary requirements. All prices are inclusive of VAT at the current rate. A discretionary service charge of 10% will be added to your bill.

## Sides

Choose from a selection of sides at £5 each

Goose Fat Roast Red Rooster Potatoes

Honey & Spiced Roast Vegetables

Spiced Braised Red Cabbage

Roast Brussel Sprouts, Chestnut & Bacon Lardons

## Desserts

**CRANBERRY & PISTACHIO NOUGAT GLACE PARFAIT** £10

*griottine cherries, meringue shards, confit orange*

**CHRISTMAS PUDDING SOUFFLÉ** £13

*cognac ice cream, cranberry compôte  
(please allow 15 minutes cooking time)*

**DARK CHOCOLATE & BLACKCURRANT TORTE** £10

*coffee ripple ice cream, blackcurrant purée*

**COCONUT & VANILLA RICE PUDDING** £10

*spiced pear & winter fruit compôte, mulled wine sorbet*

**SELECTION OF SCOTTISH FINE CHEESE** £15

*spiced pear chutney, organic grapes, home-made oatcakes & wafers*

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