



### **Festive Lunch Menu**

**Local mussels cooked in a coconut, Kaffir lime leaf and Thai red curry sauce**

**Crisp haggis and potato rosti with poached egg, streaky bacon, smooth apple, spinach and red onion salad**

**Orange flesh melon, pomegranate and pineapple salsa , toasted pumpkin seeds caramelized beetroot, mint and yogurt dressing**

**Squid with potato pancake, smoked fish mousse, horseradish cream**

**Brie pakora, sweetcorn and tomato relish, carrot and coriander crumpet, jalapeno mayonnaise**

**Honey and mustard roasted butternut squash soup with paprika and sesame straws**

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**Maple and bacon roasted turkey with lemon and thyme stuffing, pigs in blankets, bay leaf gravy, cranberry and cinnamon compot**

**Baked fillet of Minch cod with a spring onion and smoked haddock potato cake, chive and lemon cream, leek and blue cheese bon bons**

**Twice cooked pork belly with parmesan crusted parsnip fritters, grain mustard mash, sautéed cabbage and Chorizo, Cajun mushroom sauce**

**Pappardelle pasta in a courgette, roasted pepper and mint sauce with goats cheese and cranberry muffin**

**Poppadum breaded supreme of chicken with black onion seed Bhaji, mild curried cream, chilli and coriander rice**

**Slow cooked beef short rib with roast garlic mash, sage onion rings, rosemary and red wine gravy**

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**Chocolate mousse tart with honeycomb and raspberry ripple ice cream, mandarin and vanilla cream**

**Selection of cheese and biscuits**

*£2.00 supplement*

**Candied fruit and praline pavlova with mulled wine cheesecake cream, popcorn and cranberry rocky road**

**Warm coffee and brandy bread and butter pudding with Digby Chick fudge ice cream**

**£22.00**