

## FESTIVE DINNER 2018

Roast Parsnip and Chestnut Cappuccino  
*Apple Compote, Peppered Brioche*

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Mi-Cuit Shetland Salmon  
*Local Heritage Beetroot, Cucumber Jelly, Squid Ink Aioli*

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Highland Game Pithivier  
*Red Wine Salsify & Grapes, Smoked Bone Marrow & Truffle Jus*

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Seasonal Salad

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Traditional Free Range Kelly Bronze Turkey  
*Chateau Potatoes, Roast Root Vegetables, Cranberry Sauce & Turkey Jus*

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Seared Fillet of Rock Turbot  
*Confit Fennel Gratin, Steamed Shetland Mussels, Rock Rose Gin & Saffron*

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Roast Butternut Squash, Leek and Blue Stilton Pie  
*Creamed Brussel Sprouts, Vermouth Butter Sauce*

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Homemade Christmas Pudding  
*Brandy Custard Sauce*

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Valrhona Dark Chocolate & Praline Yule Log  
*Mini Meringue Mushrooms, Honeycomb Ice Cream*

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Local and Continental Artisan Cheese Selection  
*Grapes and Celery, Homemade Oatcakes, Apple and Prune Chutney*

£55 per Person

