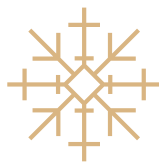


# CHRISTMAS MENU



## STARTERS

### SCALLOP & SMOKED SALMON GRATIN

with an Isle of Mull cheddar crumb

### SMOOTH CHICKEN LIVER PÂTÉ

red onion marmalade, toasted brioche

### GATEAU OF HAGGIS

champit tatties, bashed neeps  
with a whisky and grain mustard sauce

### DUO OF GALIA & CANTALOUPE MELON

mulled wine berry compote, lemon sorbet

### ROASTED FIGS

with Parma ham and glazed goats cheese

### BOARDWALK SEASONAL SOUP OF THE DAY

with crusty bread

### LIGHTLY SPICED PRAWN & CRAYFISH TIAN

Marie Rose sauce, fine leaves

### HADDOCK & STORNOWAY BLACK PUDDING FRITTER

with leek velouté and a poached egg

### BANG BANG CAULIFLOWER

with roasted peanuts and  
Sriracha mayonnaise

## MAINS

### TRADITIONAL ROAST TURKEY

sage and cranberry stuffing, honey roast roots,  
sautéed sprouts with chestnuts,  
roast potatoes, pan jus

### HONEY ROAST GAMMON

roast potatoes, pineapple salsa,  
fried duck egg, crispy pickled onions

### ROAST LEG OF LAMB

duo of potatoes, roast roots and  
a minted red wine Jus

### BREAST OF CHICKEN

with a haggis cake, bashed neeps, champit tatties,  
whisky and grain mustard cream

### ROAST FILLET OF COD

topped with a Chorizo Herb Crust,  
crushed new potatoes, basil oil dressing

### GRILLED SIRLOIN STEAK

(£5 supplement)

roasted tomato, portobello mushrooms,  
watercress and peppercorn sauce,  
hand cut chips

### SMOKED HADDOCK & KING PRAWN GRATIN

braised leeks, lemon parsley cream,  
Isle of Mull cheddar

### SLOW COOKED DAUBE OF BEEF BOURGUIGNON STYLE

with button mushrooms, bacon,  
creamed potatoes, roast roots

### WILD MUSHROOM & LEEK STRUDEL

with cream cheese,  
port wine and thyme reduction

## DESSERTS

### CHRISTMAS SPICED SPONGE PUDDING

with cranberry and pecan,  
toffee sauce, vanilla ice cream

### GLAZED LEMON TART

raspberry sorbet, berry coulis

### BERRY RIPPLE MERINGUE PAVLOVA

berry compote, raspberry coulis, Chantilly cream

### BLACK FOREST COUPE

duo of chocolate & vanilla ice cream,  
marinated cherries, rich chocolate sauce

### WHITE CHOCOLATE CHEESECAKE

with strawberries, honeycomb pieces,  
strawberry sorbet

### SELECTION OF SCOTTISH CHEESE

oatcakes, plum chutney

**3 COURSE LUNCH - 27.50 pp**

Served from 12noon til 5pm

**3 COURSE DINNER - 29.50 pp**

Served from 5pm til 10pm

