

CHRISTMAS LUNCH

(Available throughout December, a la carté menu also available)

Two courses - £22

Three courses - £27



STARTERS

Chef's soup of the day with sourdough and whipped butter

Cullen skink with sourdough and whipped butter

Chicken liver parfait with pickled vegetables, chutney and homemade brioche

Smoked salmon celeriac and red apple rémoulade with rye bread

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MAIN COURSES

*Roast Donside turkey, pigs in blankets, pork & sage stuffing
with a selection of fresh market vegetables and potatoes*

*Chargrilled 220g sirloin steak and peppercorn sauce
served with chestnut mushrooms, tomato and hand cut chips
(£4 supplement)*

*Pan-fried Scottish salmon served with rumbledethumps,
sautéed broccoli, lemon, white wine and chive velouté*

*Roasted butternut squash and sage risotto
served with a parmesan crisp*

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DESSERTS

Raeburn soufflé with raspberry and crème anglaise

White chocolate and ginger cheesecake

Honeycomb walnut chocolate brownie with satsuma ice cream

*Selection of Mellis cheeses, biscuits and fruitloaf
(£3 supplement)*

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TO FINISH

Mince pies with tea or coffees