

CHRISTMAS DAY LUNCH

Come and enjoy Christmas lunch with your family without the washing up!
Our Chef takes full advantage of a wealth of local and national seasonal produce to create a gastronomic delight that is Christmas Lunch.

Wednesday 25th December

£89 per adult

£44 per child (12yrs – 16yrs); £29.95 per child (5yrs – 11yrs)

Timings: 12.30 – 3.00pm

Vegetarian/Gluten free & Vegan options also available on request



Please call direct to the hotel to make your reservation

015394 87894

Menu

Amouse bouche

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Jerusalem artichoke and roast chestnut velouté

Duck liver parfait, fig and cinnamon pickle, sourdough crostini

John Ross Smoked Salmon and prawn mille feuille,
lemon oil, toasted brioche

Rosary goat's cheese, Cumberland gel, beetroot, caramelised walnuts
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Champagne & strawberry sorbet

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Roast Turkey, pigs in blankets, goose fat potatoes, seasonal vegetables,
sage and onion stuffing, cranberry sauce, turkey gravy

Roast rib of Scottish beef, Yorkshire pudding,
goose fat potatoes, seasonal vegetables

Butter poached Brill fillet, spinach,
cauliflower cheese croquette, hollandaise sauce

Sage and onion gnocchi, butternut squash,
crispy kale, cranberry granola

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Traditional Christmas pudding, Brandy butter ice cream

Lemon posset, winter berries, gingerbread

Chocolate orange cheesecake, caramelized chocolate soil

Bailey's panna cotta, brandy snap, espresso sauce

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Tea / coffee & petit fours