

Christmas Day Lunch
Saturday 25th December 2010

Celeriac Velouté Finished with a Poached Free Range Egg

A Plate of Fish; Ceviche of Salmon, Escabeche of Mackerel, Salt Cod Fish Cake
Salad of Smoked Haddock and Apple

Partridge and Venison Terrine with a Salad Remoulade

Slow Braised then Roasted Shin of Dexter Beef with Beetroot Puree and Onion
Pannacotta



Mulled Wine Sorbet



Fillet of Halibut on a Smoked Haddock Kedgeree Risotto with Soft Boiled Quails Eggs
and a Salad of Confit Chicken

Roast Turkey with all the Trimmings and Roast Potatoes

Loin of Venison on Chestnut Cabbage with a Swede Puree, Amandine
Potatoes and Sauce Poivrade

Broccoli, Pine Kernel and Dunsyre Blue Frittata



Pear and Vanilla Jelly with Earl Grey Ice Cream and Roast Pear

Christmas Pudding with Rum Butter, and Whiskey Ice Cream

A Study in Cinnamon; Cinnamon and Coffee Milk, Cinnamon Milk Puree
Cinnamon Spiced Doughnuts and a Pistachio Croquant with Banana Cream

Selection of Scottish Cheeses with Homemade Oatcakes



Coffee and Petit Fours