



BLACKADDIE
COUNTRY HOUSE HOTEL AND COTTAGES

CHRISTMAS DAY DINNER

PAN SEARED FOIE GRAS
TOASTED BRIOCHE, GRAPEFRUIT AND CHAMPAGNE REDUCTION, APPLE PUREE

KOHLRABI VELUTEE
PUFFED RICE, TRUFFLE OIL

TAGLIOLINI LOBSTER
FRESH PASTA RIBBONS WITH LOBSTER, BRANDY, CREAM SAUCE AND CAVIAR

ORGANIC BEETROOT AND BALSAMIC SORBET
PISTACHIO GRASS

LOIN OF WILD ROE DEER
BLACKADDIE HERITAGE BERRIES, MARSALA JUS, POTATO TOWER, HONEY ROAST ROOT
VEGETABLES

ITALIAN BREAD AND BUTTER PUDDING
CREAM PATISSERIE

OR

SELECTION OF SCOTTISH CHEESE
WITH APPLE JELLY, SPICED CHUTNEY & SOURDOUGH WAFERS

WHEN ORDERING PLEASE ADVISE OUR STAFF IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE. EVERYTHING IS MADE FRESH
ON THE PREMISES AND IF YOU NEED ANY INFORMATION REGARDING INGREDIENTS PLEASE ASK