

FESTIVE DINING

# NEW YEAR'S DAY LUNCH MENU

Sunday 1st January | 12:30pm – 3pm

£48 *per person*

## STARTER

### **Hot Smoked Loch Duart Salmon**

Apple Celeriac and Walnut Salad

### **Peppered Venison Fillet**

On a strawberry pink peppercorn and balsamic dressed leaf salad

### **Seafood *and* Clam Chowder**

Toasted soda bread

### **Chicken Liver Parfait**

Caramelised oranges sour dough croutons

### **Roasted Winter Beets**

Whipped goats' cheese and toasted seeds

### **Carrot, Ginger *and* Lentil Soup**

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### MAINS

#### **Roast Sirloin *of* Scotch Beef**

Yorkshire pudding roast potatoes and vegetables and roasting juices

#### **Grilled Rump *of* Scotch Lamb**

Honeyed roast turnips, kale, boulangere potatoes, rosemary jus

#### **Fillet *of* Sea Bass**

Shellfish linguini, saffron sauce

#### **Potato Gnocchi**

Spiced tomato, and grilled vegetable tagine

#### **Spiced Chickpea Pithivier (ve)**

Wild mushrooms, baby spinach, herb oil

### DESSERTS

#### **Baked Rice Pudding**

Roasted plums shortbread wafers

#### **Tonka Bean Panna Co *a***

Strawberry glaze and strawberry donut

#### **Baked Lime Cheesecake**

Blueberry compote, crème fraiche ice cream

#### **Selection *of* Sco *ish* Cheese**

Dried fruits, Quince jelly, Peter Yards biscuits