

# GHILLIE-DHU

DRAMS - SCOTTISH FAYRE - JIGS & REELS

CHRISTMAS DAY | £85 PER PERSON

## STARTERS

### Jerusalem Artichoke Soup (v)

*Charred Pear, Artichoke Crisps, Rustic Bread*

### Ham Hock & Parsley Terrine

*Piccalilli, Spiced Pear, Charred Bread*

### Salmon Gravlax

*Balsamic Beetroot, Fennel Pollen Crème Fraiche, Blinis*

### Vegan Feta & Red Onion Tart (vg)

*Filo, Beetroot Chutney, Coriander, Mint*

## MAINS

### Turkey Breast Roulade & Haggis Stuffing

*Maple Glazed Pigs In Blankets, Roast Potatoes, Bacon Butter Sprouts,  
Honey Glazed Parsnips & Carrots, Cranberry Sauce, Turkey Jus*

### Vegan Feta & Butternut Squash Strudel (vg)

*Vegan 'Pigs In Blankets', Roast Potatoes, Chive Sprouts, Glazed Parsnips & Carrots,  
Beetroot & Horseradish Chutney, Mushroom Jus*

### Pancetta Wrapped Monkfish

*Celeriac Velouté, Apple, Pickled Swede*

### Roast Venison Haunch

*Burnt Onion Puree, Truffle Mash, Thyme Roast Winter Roots, Pan Jus*

## DESSERTS

### Cranachan Cheesecake (V)

*Vanilla & Oat Granola, Whisky Soaked Raspberries, Heather Honey*

### Traditional Christmas Pudding (V)

*Brandy Sauce & Redcurrants*

### Sticky Toffee Pudding (V)

*Candied Figs, Sweet Mascarpone Cream & Butterscotch Sauce*

### Tiramisu

*Chocolate, Coffee Sorbet, Toasted Hazelnut*

### Scottish Cheese Selection

*Mull Of Kintyre, Blue Murder & Clava, Charcoal Biscuits,  
Stout Chutney, Celery & Green Grapes*