

Christmas Day Lunch 2017

1906 & Crystal Room

STARTERS

Smoked Skye salmon, pink grapefruit, dill crème fraiche, fennel pollen, west coast crab bon bon.

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Duck leg and liver terrine, Armagnac poached prunes, truffled mayonnaise.

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Air dried ham, grilled asparagus, heritage tomatoes, artichokes, goat's cheese soufflé,
basil panna cotta.

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Quail egg salad, pancetta bacon, sourdough croutons, smoked chicken and beetroot.

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Salt baked downhill farm baby vegetables and mozzarella, mint vinaigrette, fennel bread wafers.

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Roast corn and celery veloute, blue murder beignet.

MAIN

Free range turkey carved from the silver trolley, bacon wrapped sausage, cranberry sage stuffing

Pan juice gravy.

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Peterhead lemon sole, brown shrimps, sea asparagus, lobster sauce.

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Loin of Angus scotch beef, green peppercorn and brandy sauce.

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Borders lamb loin, Parma ham and sage, Madeira sauce.

DESSERT

Downhill farm root vegetable strudel, creamed morel mushrooms.

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Turnberry Christmas pudding, brandy custard, baileys ice cream, pain de piece.

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Mandarin financier, lime sorbet, caramelised kumquats.

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Cherry and raspberry mousse, pistachio ice cream, milk chocolate macaroon.

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Classic aged sherry and soft berry trifle.

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All Scottish cheese platters, chutney, oat cakes, celery, grapes.

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Filter coffee and mince pies