


# Christmas MENU



 Vegetarian  Vegan  Gluten Free



## Starters


Homemade Ham hock terrine served with Brewhemia piccalilli, seasonal leaves & crostini. 

Fresh Scottish prawn and crayfish salad, drizzled with Bloody Mary mayo, garnished with sun blush tomatoes, cucumber & charred lemon. 



Roasted pumpkin soup with homemade pesto & toasted pumpkin seeds  

## Main course



Roast turkey breast accompanied by cranberry & thyme stuffing, pancetta pigs in blankets, duck fat roast potatoes, maple glazed root vegetables & turkey gravy.


Braised Blade of Scottish beef with duck fat roasted potatoes, maple glazed root vegetables, red wine jus & horseradish crème fraiche. 

Fillet of Scottish Salmon with a soft herb crust accompanied by sweet potatoes, leeks, tomatoes and butter sauce. 

Baked butternut squash with vegan feta, wilted spinach, chickpeas & pomegranate seeds  

## Desserts

Cairn O'Mohr mulled wine poached pear with blackberries & fruity granola  

Home baked Baileys and tonka bean cheesecake with chocolate chip cookie crumbs 

Christmas pudding panna cotta garnished with toasted almonds, and an orange & brandy gel. 