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A Glass of Prosecco on Arrival

3 Course Festive Lunch

£105 Per Adult (14yrs & Above)

£50 Per Child (5-12 yrs)

£25 per person deposit & must be paid in full by 1st November 2024.

STARTER

SPICED ROAST BUTTERNUT SQUASH SOUP Shredded Ham Hock | Roast Pumpkin Seeds | Herb Oil

SEARED SCALLOPS Confit Chicken Wings | Cauliflower Puree | Chicken Jus

> TRIO OF SALMON TARTAR Tempura Oyster | Avocado Purée | Wasabi

HONEY GLAZED CROTIN OF GOAT'S CHEESE Beetroot Emulsion | Candied Walnuts | Pickled Beets

MAIN

TRADITIONAL ROAST SCOTTISH TURKEY

Sage & Onion Stuffing | Pigs 'n' Blankets | Roast Potatoes | Roast Carrot & Parsnip | Brussels Sprouts | Turkey Gravy

ROAST SIRLOIN OF CAMPBELLS OF BROXBURN 'GOLD' BEEF

Yorkshire Pudding | Roast Potatoes | Roast Carrot & Parsnip | Brussels Sprouts | Thyme & Port Wine Jus

PAN SEARED GRESSINGHAM DUCK BREAST

Confit Leg Croquette | Potato Terrine | Julienne Vegetables | Spiced Jus

SCRABSTER MONKFISH

Spring Onion Mash | Cavalo Nero | Surf Clam & Orange Beurre Blanc

DESSERT

NICKS TRADITIONAL CHRISTMAS PUDDING

Brandy Custard | Brandy Snap

THREE CHEESES IN GOOD NICK Peters Yard Crackers | Quince Jelly

GLAYVA CRANACHAN ICED PARFAIT Honey Granola | Raspberry Gel

DARK CHOCOLATE & MINT MARQUISE Cherry Gel | Sable Crumb | Mojito Sorbet

PLUS

TEA & COFFEE

Selection of Tablet | Macarons | Chocolate Truffles

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.