

FESTIVE DINNER MENU

4 COURSES - £34.99

Ham hock presse / sweet pickled vegetables / skirlie crumb.

Smoked haddock and parmesan tartlet / ruby chard / sauce gribiche.

Pheasant cock a leekie terrine / prune purée / mixed leaves / crispbread.

Chicken liver pate / grape & apple chutney / reduced balsamic dressing / Scottish oatcakes.

Provençal vegetable and goats cheese terrine / rocket pesto / air dried tomatoes.

* * * * *

Winter vegetable broth.

or

Lemon sorbet

* * * * *

Loin of venison / dauphinoise potatoes / roasted root vegetables / red wine jus.

Fillet of beef / fondant potatoes / winter vegetables / Glenskirlie's classic monkey gland sauce.

Roast Turkey / pan gravy / all the festive trimmings.

Pan fried Scottish salmon / pancetta crushed potatoes / curly kale / saffron butter cream.

Beetroot arancini / braised red cabbage / sweet pickled baby beetroot / horseradish and chive dressing.

Pan roasted chicken breast / celeriac mash / roasted baby carrots / Savoy cabbage / grain mustard cream.

* * * * *

Christmas pudding / brandy sauce.

Spiced orange cheesecake / orange marmalade / orange gel.

Triple chocolate mousse / mixed berry compote / sweet cranberry sauce.

Coconut & lime mousse / berry sorbet / chilli and lime syrup

Tiramisu / chocolate glaze / cream Chantilly.

* * * * *

Tea or Coffee and Christmas pie

Served from Friday the 6th of December until Tuesday the 24th of December 2019

Excludes Christmas Day when we will have a special Christmas Day menu.

The restaurant will be closed on 10th, 11th, 17th, 18th, 26th, 27th, 28th, 29th, 30th and 31st December 2019. Also 1st and 2nd January 2020.