



CHRISTMAS NIGHT MENU

STARTER

AROMATIC OGEN MELON

Macerated clementines, mulled fruit compote

CHICKEN LIVER PARFAIT

Apple and grape chutney, toasted brioche

LOBSTER BISQUE

Aioli and crostini

LOCH DUART SMOKED SALMON

Avocado and rocket salad, lemon dressing

CELERIAC AND APPLE SALAD

Dunsyre blue cheese and candied walnuts

MAIN

BLACK ISLE RIBEYE STEAK

French fries, bearnaise sauce, watercress and radish salad

GRILLED LOCH AWE SALMON

Crushed lemon and caper potatoes, spinach, green beans, brown shrimp butter

BREAST OF CORN-FED CHICKEN

Scotch broth risotto, rocket salad, parmesan shavings

OLD COURSE BURGER

Beer-battered onion rings, fries

LINGUINI PASTA

Crab, chilli and lime

VEGETABLE WELLINGTON

Tomato and basil

DESSERT

STICKY TOFFEE PUDDING

Caramel sauce, clotted cream ice-cream

LEMON CHEESECAKE

Berry compote, raspberry coulis, and cream

CHOCOLATE DELICE

Salted caramel cremeux

VANILLA ICE-CREAM COUPE

Warm cherry compote

SELECTION OF SCOTTISH CHEESES

Dried fruits, quince jelly, Peter's Yard biscuits