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by Gary Maclean

## THREE-COURSE FESTIVE BANQUET MENU

*Available from November, 15<sup>th</sup> 2026 until January, 7<sup>th</sup> 2027*

### STARTERS

#### **Citrus and beetroot cured salmon**

Scottish cured salmon, capers, horseradish cream, avruga caviar

#### **Duck liver pâté**

poached figs, sourdough toast, apple chutney

#### **Mushroom cappuccino**

creamy wild mushroom soup with a light herb foam

### MAINS

#### **Roast turkey**

sage and onion stuffing, pigs in a blanket, roast potatoes, seasonal vegetables, gravy and cranberry sauce

#### **Pan-seared stone bass**

root vegetable and cannellini bean ragout, samphire

#### **Butternut squash risotto**

aged parmesan, toasted pumpkin seeds

### DESSERTS

#### **Sticky toffee pudding**

salted caramel sauce, Scottish tablet ice cream

#### **Cranachan**

whisky cream, fresh raspberries, toasted oats, honey

#### **Selection of Scottish cheese**

Isle of Mull Cheddar, Moragne Brie, Blue Murder  
served with crackers and quince paste

£65 per person

Kindly inform us if you have any food related allergies or intolerance.

While we assure you that we will take utmost care of the above, we are unable to guarantee that the food will be completely free of traces.

Vegan options available upon request. A discretionary 12.5% service charge will be applicable.