

PRE-FESTIVE DINNER MENU

(From 1st – 23rd December)

Smoked salmon and prawn mousse with pickled cucumber salad and horseradish cream (GF)

Asparagus, sweet pepper and Gruyere cheese tart, served warm and drizzled
with vintage balsamic syrup (V)

King prawns in garlic and lemon butter with roasted cherry tomatoes (GF)

Sweet chilled Galia and Cantaloupe melon served with mango coulis and blackcurrant sorbet (V) (GF)

Sweet potato and butternut squash soup with vegetable crisps,
served with locally baked Balmoral bread (V)

Pink Champagne sorbet in a frosted glass (V) (GF)

Traditional roast turkey served with oatmeal stuffing, chipolata sausage, roast potatoes,
brussel sprouts, baton carrots, gravy and cranberry sauce

Pavé of roasted lamb with minted cous cous, buttered asparagus tips and
cumin roasted carrots with a redcurrant and Madeira jus (GF)

Grilled fillet of sea bass served with mussel, king prawn and crayfish infused saffron cream sauce served with
wilted baby spinach and spring onion cheesy mash (GF)

Slow cooked pork belly served with Stornoway black pudding, horseradish mash, crispy pancetta
and roasted seasonal root vegetables with a rich Calvados jus

Roasted Mediterranean vegetable lasagne, served with garlic bread (V)

Traditional Christmas pudding served with a rich brandy Crème Anglaise sauce

Strawberry mousse served in a dark chocolate cup, on a pool of white chocolate sauce (GF)

Orange cinnamon and star anise crème brûlée, served with mixed berry compote and vanilla ice cream (GF)

Warm chocolate brownie served with walnut and maple syrup ice cream, drizzled with chocolate sauce (GF)

Selection of Scottish cheese; Strathdon Blue, Caboc and Single Malt Whisky Cheddar
Served with biscuits

Coffee and sweet mincemeat pies

£32.95

**Private dining up to 22 available in the Library or up to 24 in the Donside Suite
Groups of over 24 please refer to the 'Function Menu' selection**

