

CHRISTMAS DAY MENU

STARTERS

Smoked Salmon & Baby Prawn Cocktail *(gfa)*

Marie Rose, pickled cucumber, apple salad and lemon crouton

Beetroot Hummus & Marinated Feta *(v, vea, gf)*

Golden beetroot relish, pickled watermelon & shallot and salad

Parma Ham & Fresh Mozzarella Bruschetta

Balsamic-glazed fig and rocket leaf

Cream of Cauliflower Soup *(ve, gfa)*

Caramelised onion crisps and truffle oil

Confit Ham Hock, Pickled Shallot & Caper Terrine *(gfa)*

Golden beetroot relish, endive and fine herbs

MAIN COURSES

Traditional Roast Turkey *(gfa)*

Chestnut & sage stuffing, pigs in blankets, rosemary roast potatoes, glazed root vegetables and a rich turkey jus

Duo of Scotch Beef *(gfa)*

Fillet medallion & slow braised shin, rosemary salt roast carrots, rosemary roast potatoes and sauce bourguignon - pancetta, red wine, caramelised shallot & button mushroom

Seared Fillet of Sea Trout *(gfa)*

Lemon risotto cake, sprouting broccoli, dill oil and lemon & caviar cream

Celeriac & Wild Mushroom Wellington *(v, vea)*

Tarragon, confit shallot & truffle oil, glazed puff pastry, roasted root vegetables & potatoes and a herb jus

DESSERTS

Baked Vanilla Cheesecake *(v)*

Honeycomb and mulled berries

Chocolate Orange Torte *(v, vea, gfa)*

Cointreau anglaise and lemon crumb

Pecan & Cranberry Tart *(v)*

Crème fraîche and butterscotch sauce

Traditional Christmas Pudding *(v)*

Brandy sauce

Scottish Artisan Cheeses *(gfa)*

Mull cheddar, Hebridean blue and Clava brie, house chutney, celery and Arran oaties

Followed by tea, coffee and warm mince pies



— THE —
REDHURST
CHRISTMAS
DAY
MENU

