



Christmas Eve Menu

3 Courses £49.50

Includes a glass of fizz or champagne cocktail on arrival

STARTERS

Soup of the Day (vea, gfa)
Warm focaccia and flavoured butter

Duo of Oak Smoked Salmon (gfa)
Sourdough crouton, aioli, picked shallot & cucumber,
endive and lemon balm

Cullen Skink Velouté
Smoked haddock, leek & creamy potato soup

Confit Ham Hock, Picked Shallot & Caper Terrine (gfa)
Golden beetroot relish, endive and fine herbs

Roast Pepper Hummus (v, vea, gf)
Pickled watermelon, cucumber relish, sweet drop peppers,
marinated feta and grain salad

MAIN COURSES

Grilled King Oyster Mushroom (gfa, v, vea)
Truffled risotto cake, caramelised shallot and tarragon essence

Pan Fried Halibut (gfa)
Toasted hazelnut crust, cauliflower and sea greens

Ballotine of Chicken (gf)
Tarragon & spinach, king oyster mushroom,
roast heritage carrot and madeira jus

Fillet of Beef Medallion (gf)
Spinach, celeriac, crisp potato & horseradish and port jus

Pork Belly (gf)
Sage & thyme, charred hispi cabbage, vichy carrot and cider glaze

DESSERTS


Sticky Toffee Pudding (v)
Salted caramel and vanilla ice cream

Bramley Apple & Bramble Crumble Slice (v, vea)
Vanilla ice cream and crème anglaise

Warm Pecan Pie (v)
Maple cream and orange crème fraîche

Errington Farmhouse Cheeses (gfa)
Cora Linn, Clava brie, Lanark blue, spiced chutney, apple and biscuits

Please alert our team of any food allergies or intolerances that you have and we will do our best to accommodate you.
(v) vegetarian, (va) vegetarian available, (ve) vegan, (vea) vegan available, (gf) gluten free, (gfa) gluten free available.





CORNHILL
CASTLE

