

# CHRISTMAS DAY MENU

## STARTERS

Classic Prawn Cocktail (*gfa*)  
Baby and king prawns, Marie Rose, lemon crouton  
pickled relish and apple salad

Beetroot Hummus and Marinated Feta (*v, vea, gf*)  
Pickled fennel, golden beetroot relish,  
pickled watermelon and endive salad

Cream of Cauliflower Soup (*ve, gfa*)  
Caramelised onion crisps and truffle oil

Slow Cooked Smoked Ham Hough  
Lentil and winter vegetable broth, baby leek and parsley

Confit Chicken, Apricot & Pancetta Terrine (*gfa*)  
Tarragon aioli, watercress and roquette and sherry vinaigrette

## MAIN COURSES

Traditional Roast Turkey (*gfa*)  
Apricot and sage stuffing, pigs in blankets, rosemary roast  
potatoes, glazed root vegetables and rich turkey jus

Duo of Scotch Beef (*gfa*)  
Fillet medallion and slow braised shin, rosemary salt roast carrots,  
rosemary roast potatoes, and sauce bourguignon - pancetta,  
red wine, caramelised shallot and button mushroom

Seared Fillet of Sea Trout (*gfa*)  
Lemon risotto cake, sprouting broccoli, dill oil,  
lemon and caviar cream

Celeriac and Wild Mushroom Wellington (*v, vea*)  
Tarragon, confit shallot and truffle oil, glazed puff pastry,  
roast roots and potatoes and a herb jus

## DESSERTS

Baked Vanilla Cheesecake (*v*)  
Honeycomb and mulled berry compote

Salted Caramel and Dark Chocolate Torte (*v, vea*)  
Raspberry crumb, berry coulis and clotted cream

Glazed Passion Fruit Delice (*v*)  
Passion fruit coulis and coconut ice cream

Traditional Christmas Pudding (*v*)  
Brandy sauce

Selection of Scottish Artisan Cheese (*gfa*)  
Mull cheddar, Hebridean blue and Morangie brie,  
house chutney, celery and Arran oaties

Followed by tea, coffee and warm mince pies



LYNNHURST

*Christmas Day*

MENU

