



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





CORNHILL
CASTLE

Christmas Day
Menu

