



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

SWEETS

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





CORNHILL
CASTLE

Christmas Day
Menu

