

SAMPLE MENU

TO START

McQueen's of Callander gin cured salmon

Roasted bramble and beetroot scone, Katy Rodgers crème fraiche, fresh horseradish, cherval Foraged mushroom and chestnut pate

Apricot and brandy chutney, confit tomato, Perthshire rapeseed croutes

Trossachs game terrine

Quince, watercress, truffle

Shetland blue shell mussels

Ayrshire bacon, Thistly Cross cider, scallions, double cream, granary wedge

Confit Gressingham duck leg

Roasted golden beetroot, watercress, spiced plum vinaigrette, toasted linseed

MAINS

Pan roasted Scottish Duck breast

Spice roasted plum, buttered young spinach, Jerusalem artichoke, potato and truffle terrine, Ayrshire bacon gratin

Confit Ayrshire pork belly

Celeriac puree, kale, Stornoway black pudding, brambly apple, Thistly Cross cider reduction, sage, crackling crisp

Pan roasted Balquhidder venison loin

Potato and thyme rösti, creamed leeks, brambles, Ayrshire bacon, bramble jus

Mull of Kintyre cheddar and young leek tart

Crispy free range hen egg, winter leaf salad, truffle dressing

Free range Scottish turkey two ways

Butter poached breast, confit leg, parsnip puree, goose fat roast potatoes, apricot and sage stuffing, pigs in blankets, traditional roasting gravy, house cranberry sauce

DESSERTS

A Selection of festive treats

To all our WONDERFUL customers,

We would like to wish you all a very MERRY CHRISTMAS and a HAPPY NEW YEAR.

If you would like to see us ONE MORE TIME before the year is out speak to Meghan or Sam
to book your place at the BEST HOGMANAY BASH OF THE YEAR!