

## Christmas Day 2008

### Starters

Mosaic of Game, Stornoway Black Pudding & Raisins  
Wrapped in Parma Ham, Apple & Curry Chutney

Pan Fried Terrine of King Scallops,  
Lamb's Lettuce, Lemongrass Foam

Pithavie of Foie Gras, Baby Root Vegetables,  
Sauterne Wine Jus

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Goat's Cheese Croquette,  
Sweet & Sour Peppers, Basil Puree

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Local Turkey Stuffed with Toulouse Sausage,  
Fondant Potato, Creamed Brussel Sprouts,  
Honey Glazed Root Vegetables

Fillet of Beef, Oxtail Crushed Potatoes,  
Puree of Cepes Mushrooms, Foie Gras Jus

Fillet of Halibut, Crab & Meaux Mustard Crust,  
Spinach, Champagne Cream

### Desserts

Selection of Scottish Cheeses, Oatcakes,  
Pickled Walnut, Grape Chutney

Assiette of Christmas Puddings

Dark Chocolate Mousse, Griottine Cherries  
Crushed Honeycomb

£49.95

**Festive Menu**  
**5th - 24th December 2008**

**Starters**

*Beetroot & Vodka Cured Salmon,  
Cucumber & Dill Salad, Vodka Crème Fraiche*

*Goats Cheese & Parmesan Croquettes,  
Cherry Tomato & Balsamic, Basil Puree*

\* *Terrine of Local Game  
Cranberry & Apple Compote*

**Mains**

*Ayrshire Turkey Stuffed with Toulouse Sausage,  
Fondant Potato, Creamed Brussel Sprouts,  
Honey Glazed Root Vegetables*

*Supreme of Local Pheasant, Walnut Potatoes, Creamed Leeks with Smoked Bacon, Puy Lentil Jus*

\* *Medallion of Venison, Gratin Fondant Potato,  
Braised Red Cabbage, Wild Mushroom Jus,  
Stornoway Black Pudding Beignets*

**Desserts**

*Iced Christmas Pudding Parfait, Compote of Plums,  
Drambuie Cream Sauce*

*Warm Mandarin & Almond Cake,  
Almond Milkshake*

\* *Baileys & Dark Chocolate Fondant Tartlet,  
Whipped Cream, Raspberries*

\* *Dinner only*

Lunch £19.50

Dinner £24.50

**Hogmanay Dinner**  
**31st December 2008**

**7.30 for 8.00pm**

**Starters**

*Boudin of Smoked Guinea Fowl,  
Creamed Pearl Barley, Bacon Foam*

*Cream of Pea Soup,  
Ham Tortellini, Mint Oil*

*Pan Fried Terrine of West Coast Salmon,  
Cucumber Vinaigrette, Lambs Lettuce*

**Mains**

*Poached Fillet of Halibut, Lobster Ravioli,  
Savoy Cabbage, Champagne Foam*

*Supreme of Local Pheasant, Stornoway  
Black Pudding Potatoes, Root Vegetables, Puy Lentils*

*Mum's Steak Pie, Olive Oil Potatoes*

**Desserts**

*Sorn Inn Tiramisu, Lady Finger Biscuits  
Warm Bramley Apple & Frangipane Tart, Calvados Ice Cream  
Raisin, Apricot & Brandy Rice Pudding*

*£30*

**STEAK GRILL MENU AVAILABLE**

*Charged as Taken*

**New Year Day Brunch**  
**11.30am-4.00pm**

*Full cooked Breakfast with eggs of your choice*

*Famous Steak & Guinness Pie, Mash Potatoes*

*Sweet & Sour Pork, Egg Fried Rice*

*Choose from a selection of Terrines,  
Vodka Cured Gravavlax & Smoked Fishes  
Salads*

*Selection of Sweets*

*Selection of Finest Scottish Cheeses*

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**Ticket only**

*(Single sitting)*

*Adult £18*

*Children up to 10 years £12.50*

**BOOKINGS NOW BEING TAKEN  
FOR FESTIVE SEASON**

*A non-returnable  
deposit of £10 per person is required at time of booking  
For Christmas Day, Hogmanay and parties of eight and over*