Christmas Day Lunch

Conservatory, Inglis & Burns Restaurants

Oak Smoked Salmon Mille-Feuille
crème fraîche, Avruga caviar, seaweed wafer

Savoury Sweet Potato, Spinach & Chickpea Strudel
balsamic & roasted pumpkin seed oil vinaigrette (gf ve)

Highland Game & Winter Fruit Presse
spiced fig chutney, mini brioche loaves, rosemary butter

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Caramelised Red Onion Soup
Gruyère crouton (vegan available)

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Roasted Grants of Speyside Fillet of British Beef
roasted chateau potatoes, roasted piccolo parsnip, brussel sprout purée, claret jus (gf df)

Roasted Turkey Crown
roasted potatoes, seasonal vegetables, sage & onion stuffing, chipolatas, turkey jus (gfa dfa)

Baked Halibut with Herb Crust
seasonal vegetables, chateau potatoes, saffron sauce (gfa)

Chestnut & Winter Vegetable Tartlet
creamy parsley potatoes, brussel sprout purée, seasonal vegetables, white wine sauce (ve)

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Homemade Christmas Pudding
brandy sauce (gfa dfa va)

Chocolate & Clementine Torte
mandarin sorbet (gf ve)

Assiette of Kingsmills Desserts
chocolate & nuts cup, Baileys crème brûlée, dates & toffee gateau

Scottish Cheese Platter
grapes, celery, oatcakes, chutney (gfa v)

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Freshly Filtered Coffee *mini mince pies (gfa v)*

df	Dairy Free
dfa	Dairy Free Available
gf	Gluten Free
gfa	Gluten Free Available
v	Vegetarian
va	Vegetarian Available
ve	Vegan
vea	Vegan Available