

Christmas Day Lunch

Conservatory & Inglis 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

Caramelised Red Onion Soup
Gruyère crouton (vegan available)

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)

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)

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