

Christmas Day LUNCH

Join us for a decadent lunch at either 12.30pm, 1pm, 1.30pm, 2pm or 2.30pm.
Enjoy a glass of bubbly on arrival followed by our 4 course Christmas Day menu;

MENU

Chestnut Mushroom Quenelle

caramelised onion chutney - spiced port gel - toasted sourdough (gf)

Spiced Venison Carpaccio

smoked mustard aioli - candied beetroot - orange & balsamic caramel (df)

Ballotine of Monkfish

cauliflower cream - buttered leek - salt roast peanut - lemon gel - chive oil (gfa)

Jerusalem Artichoke Soup (gf, df)

artichoke crisps

Roasted Turkey Crown

thyme roasted potatoes - caramelised carrot purée -
roasted parsnips - creamed sprouts & bacon - pigs in blanket - turkey jus (gfa, dfa)

Roasted Fillet of Beef

thyme roasted potatoes - caramelised carrot purée -
roasted parsnips - creamed sprouts & bacon - pigs in blanket - claret jus (gfa, dfa)

Pan Roasted Halibut Fillet

pearl barley risotto - buttered salsify - samphire - citrus dressing (df, gf)

Cannelloni of Butternut Squash

onion chutney - roast squash - bitter leaves (ve)

Christmas Spiced Date & Toffee Pudding

vanilla gelato - toffee custard

Chocolate & Orange Marquise

orange gel - white chocolate cream

Coconut & Rum Pebble

passion fruit gel

Scottish Cheese Selection

selection of oatcakes - crackers - chutney - grapes & celery

Freshly Filtered Tea & Coffee



PRIVATE LUNCH IN OUR ADAMS/MACLEOD ROOM

Enjoy our decadent 4 course
lunch menu in your private room;
Adults - £145 per person
Children 4-11 - £50 per person

Min 15 & Max 22 guests

No dogs allowed
(unless service dogs)

Adults - £125 per person

Children 4 years - 11 years - £45 per person.

Children 3 years and under - free of charge.

Booking & further information: ☎ 01463 257140 ✉ melena@kingsmillsgroup.com