



## **Restaurant Festive Fayre**

### **Starters**

Chef's homemade soup of the day served with a freshly baked roll.

Terrine of local game served alongside a cranberry and red onion confit and Arran oatcakes.

Pigeon breast set on spiced plum micro herbed salad.

Scottish smoked salmon and king prawn cocktail served with brown bread and lemon.

Scottish King Scallops served with asparagus and wild mushrooms finished with a tarragon beurre blanc.

Stornoway black pudding set on Ayrshire bacon and thyme crushed potatoes topped with a quail's egg and finished with a malt whiskey jus.

Goats cheese oven baked in a walnut and rosemary crumb and finished with a heather honey and Drambuie glaze.

## **Main**

Seasonal Turkey gently roasted with an apricot and walnut stuffing served with a sage and onion stuffing, pigs in blankets, cranberry sauce and a rich natural gravy.

Scottish fillet of beef cooked to preference and served with mashed potato finished with a port reduction.

Monkfish tail served on an asparagus and wild mushroom fricassee.

Local pork fillet medallions served with a caramelised pear and an Arran blue cheese sauce.

Flash roasted Gressingham duck breast set on Stornoway black pudding mashed potatoes and finished with a wild mushroom and red wine jus.

Scottish Salmon steak topped with a herbed natural crumb served with a Queen Scallop almond and thyme butter.

## **Desserts**

Traditional Christmas Pudding flambéed and served with a brandy cream

Cheesecake of the Day

South Beach sticky toffee pudding served with a butterscotch sauce.

Selection of Arran Cheeses and oatcakes.

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Mince Meat Pies.