



THE ROOKERY

Boxing Day Carvery

£60pp | Kid's under 12 £15

- TO BEGIN -

Platters of Scottish Salmon

George Campbells hot & cold smoked salmon, The Rookery cured beetroot & gin salmon, gravlax with dill & Dijon mustard, treacle, Whisky, buckwheat blini & rye bread

North Atlantic Prawn Cocktail

Crispy baby gem, Marie Rose sauce, confit cherry tomatoes, quail eggs, caviar

Selection of Artisan breads

Seaweed butter, red pepper hummus, balsamic emulsion, marinated olives

Compressed Watermelon

Galia melon & charentais melon, Parma ham, honey glazed figs, lime & mint syrup

Textures of Beetroot

Whipped Crowdie cheese, pickled walnuts, crispy crostini's

Scottish and Continental Meats

Chutney and jelly

Selection of Chef's Salads

Asian style slaw, potato and chive salad, quinoa, roasted broccoli and toasted pinenuts

Mozzarella

Pistachio, balsamic reduction and confit tomatoes

- FROM THE CARVERY -

Roast Loin of Locally sourced free-range pork
or

Baked Vegetable Lasagne

Roasted aubergine, courgette & wild mushroom, rich Isle of Arran cheese sauce

Yorkshire pudding, sage & onion stuffing, cider jus

Duck fat roasties

Rosemary & thyme dauphinoise potatoes

Roasted root vegetables

Broccoli & cauliflower gratin

Braised red cabbage

- TO FOLLOW -

Mini lemon meringue pie

Profiteroles filled with caramel custard

Clementine panna cotta, pineapple salsa

Sherry & Panettone trifle, cinnamon custard, Chantilly cream, toasted nuts

Selection of fine Scottish cheeses, oatcakes, celery, grapes, quince and walnut bread

- THEN -

French macarons (v)

Tea or Coffee

All allergen information available on request.

Many of our dishes can be made to cater for specific dietary requirements.



THE ROOKERY