

Boxing Day Carvery

£60pp | Kid's under 12 £15

- TO BEGIN -

Platters of Scottish Salmon

Hot & Cold Smoked Salmon, The Rookery home cured Salmon, Buckwheat Blini & Granary Bread

North Atlantic Prawn Cocktail

Crispy Baby Gem, Marie Rose Sauce, Confit Cherry Tomatoes

Selection of Artisan breads

Seaweed butter, hummus, balsamic emulsion, marinated olives

Compressed Watermelon

Galia melon & Charentais melon, Parma ham, Honey Glazed Figs, Lime & Mint Syrup

Whipped Crowdie Cheese

Pickled walnuts, Crispy Crostinis, Breadsticks

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

Cherry Tomato & Sun Blushed Tomato

Mozzarella, Balsamic Emulsion

- FROM THE CARVERY -

Roast Sirloin of Scotch Beef

or

Chickpea & Pak Choi Coconut Curry Saffron Rice, Poppadoms

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 Banoffee Pie

Caramel Cream

Selection of Mini Cheesecakes

Chocolate Sace & Pouring Cream

Sherry & Panettone Trifle

Cinnamon Custard, Chantilly Cream, Toasted Nuts

Selection of Fine Scottish Cheeses

Arran Oatcakes, Celery, Grapes, Quince and Walnut Bread

- THEN -

French macarons (v)

Tea or Coffee