



THE ROOKERY

Festive Dinner

Three Course £49.95

- TO START -

Curried Parsnip and Apple Soup
Parsnip Crisps (v) (gf) (df)

Traditional Smoked Salmon
Shallot, Capers, Charred Lemon, Crème
Fraiche, Homemade Bread

Grilled Goats' Cheese
Aubergine Fritter, Black Olive Tapenade,
Roquette Salad (v)

Pressed Terrine of Ham Hock
Mustard, Piccalilli, Spiced Apple Purée,
Toasted Brioche (df) (gf on request)

- TO FOLLOW -

Poached and Roasted Turkey Roulade
Sage and Onion Stuffing, Glazed Root
Vegetables, Roast Potatoes, Chipolatas,
Trimnings (df)

Plum Tomato and Red Onion
Tarte Tatin
Grilled Halloumi, Balsamic Glaze, Mesclun
Leaf Salad (v) (vg/df on request)

Pan Fried Fillet of Seabass
Salmon & Dill Ravioli, Orzo Pasta flavoured
with Gremolata, Saffron Vinaigrette

Slow Cooked Featherblade of Scotch
Beef
Pancetta Mash, Baby Onion and
Mushroom Red Wine Jus (gf) (df)

Roast Breast of Gressingham Duck
Dauphinoise Potatoes, Creamed Winter
Cabbage with sauteed Pancetta, Carrot
and Celeriac, Peppercorn Cream (gf)

- TO FINISH -

Warm Christmas Pudding
Brandy Butter, Vanilla Custard,
Mince Pie Ice Cream (v)

Vanilla Cheesecake
Mulled Berries,
Gingerbread Ice Cream (v)

Sherry & Panettone Trifle
Cinnamon Custard, Chantilly cream
and Toasted Nuts (v)

Scottish Cheeses
Arran Oatcakes, Quince, Chutney,
Grapes, Celery (v) (gf)

- THEN -

French macarons
Tea or Coffee

Key

gf – Gluten Free

v - Vegetarian

vg – Vegan

All allergen information available on request.

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