



## THE ROOKERY

### Festive Dinner

Three Course £55.00

#### - TO START -

Jerusalem Artichoke Velouté

Beurre Noisette & Crispy Sage (v) (gf)

Heirloom Tomato Tartare

Smoked Mozzarella, Basil Pesto,

Watermelon & Stirrup Cup Gin, Crispy Rye

Bread (v)

Home Cured Salmon Gravlox

Avocado Guacamole, Cucumber,

Pickled Radish, Crispy Potato Tuille,

Lemon Crème Fraiche (gf)

Pressed Terrine of Smoked Chicken

Leek, Shitake Mushroom, Apple Puree,

Crisp & Brioche

#### - TO FOLLOW -

Poached and Roasted Turkey Roulade

Sage and Onion Stuffing, Glazed Root

Vegetables, Brussel Sprouts, Roast

Potatoes, Chipolatas, Trimmings (df)

Slow Cooked Featherblade

of Scotch Beef

Braised Shin and Ardbeg Uigeadail

Whisky Pie, Boulangère Potatoes, Baby

Carrots, Confit Shallot & Madeira Jus

Roast Fillet of Scottish Salmon

Warm Potato Pancake, Bok Choi,

Confit Tomato, Béarnaise Sauce

Sauteed Potato Gnocchi

Roast Chestnuts, Spinach, Salsify, Crispy

Sprout Leaves, Red Pepper Pesto

Cream (v) (gf)

Roast Breast of Gressingham Duck

Sweet Potato Fondant, Hot & Sour

Cabbage, Bordelaise Syrup (gf) (df)

#### - TO FINISH -

Warm Christmas Pudding

Brandy Sauce, Mince Pie Ice Cream (v)

Clementine Parfait & White

Chocolate Sphere

Mulled Berries, Gingerbread

Ice Cream (v)

Sherry & Panettone Trifle

Cinnamon Custard, Chantilly Cream &

Toasted Almonds

Scottish Cheeses

Arran Oatcakes, Quince, Chutney,

Grapes, Celery (v) (gf)

#### - THEN -

French macarons

Tea or Coffee

#### Key

gf – Gluten Free

v - Vegetarian

vg – Vegan

df - Dairy Free

All allergen information available on request.

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



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