



Festive Lunch Menu

18th to 24th December 2021

Roast Pumpkin and Parmesan Veloute, Chestnut Cream

Chicken and Goose Liver Ballotine, Pickled Enoki, Baby Leek, Toasted Brioche

Hot Smoked Salmon, Fennel Puree, Saffron Cream, Crisp Onion

Traditional Free Range Turkey, Apricot and Pistachio Stuffing, Chipolatas, Roast Potatoes, Brussel Sprouts,

Braised Red Cabbage, Cranberry Sauce, Jus, Bread Sauce

Pan Seared Bream, Buttered Brassicas, Red Pepper Confit, Pomme Anna, Sauce Maitaise

Braised Ox Cheek, Pomme Puree, Roast Winter Vegetables, Red Wine Jus

Homemade Christmas Pudding, Brandy Sauce

Dark Chocolate Fondant, Kirsh Cherries, Crème Fraiche Ice Cream

Stilton, Fig and Red Onion Chutney, Walnut Bread

3 Course Lunch £47.50

Selection of Tea or Coffee with Petit Fours £4.50

WE ENDEAVOUR TO USE LOCAL PRODUCE WHEREVER POSSIBLE

*Poultry from Gartmorn Farm and St Brides, Meats and Game from Ochill Foods,
Fish and Shellfish from Campbells Prime Meats and Loch Fyne Oysters, Vegetables and Potatoes from Albert Bartlett and Caldwell's Farm,
Free Range Eggs from Kilduncan's of Leven, Dairy from Katy Rodgers*

Service charge is not applied to your final bill any gratuity is at a discretion of our guests

Albert & Michel Roux Jr
CROSSBASKET CASTLE