



*Festive Season Daily Menu*

*Available from 19th-24<sup>th</sup> December*

*Butternut Squash and Sage Soup with Roasted Chestnuts*

*Balvenie Whisky Cured Smoked Salmon, Buckwheat Blini, Crème Fraiche and Herring Caviar*

*Highland Game Terrine, Quince Jam, Sourdough Toast*

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*Traditional Free-Range Turkey, Chestnut and Mushroom Stuffing, Chipolatas, Roast Potatoes, Brussel Sprouts, Cranberry Sauce, Bread Sauce and Turkey Jus*

*Scottish Lamb Navarin, Heritage Carrots, Celeriac, Swede with Creamed Roast Garlic and Rosemary Potatoes*

*Pave of Loch Fyne Salmon, Black Truffle Crumb, Winter Root Vegetables and Parsnip Puree*

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*Apple and Cranberry Strudel with Gingerbread Ice Cream*

*Traditional Christmas Pudding with Brandy Anglaise*

*Colston Basset Stilton, Celery, Apple, Damson Jelly and Arran Oatcakes*

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*Selection of Tea or Coffee with Petit Fours*

*We endeavour to use local produce wherever possible.*

*A 10% discretionary service charge on all Food & Beverage will be added to your account.*

*Albert & Michel Roux Jr*  
CROSSBASKET CASTLE