



CROSSBASKET
CASTLE
★★★★★

Festive Lunch Menu

18th to 24th December 2019

Roast Pumpkin and Parmesan Veloute, Chestnut Cream

Chicken Ballotine, Prune Puree, Baby Leek, Truffle

Smoked Salmon and Potato Terrine, Fennel, Salsa Verde

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

Braised Red Cabbage, Cranberry Sauce, Jus, Bread Sauce

Pan Seared Cod, Garlic Pomme Puree, Brown Shrimp, Sauce Grenobloise

Braised Ox Cheek, Mushroom Ravioli, Roast Winter Vegetables, Red Wine Jus

Homemade Christmas Pudding, Brandy Sauce

Salted Caramel Tart, Confit Kumquat, Crème Fraiche Ice Cream

Stilton, Fig and Red Onion Chutney, Walnut Bread

3 Course Lunch £52.50

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