



CROSSBASKET
CASTLE

Champagne and Canape Reception

Wild Mushroom Veloute, Duck Confit Tortellini, Tarragon Oil

Or

*Balvenie Whisky Cured Salmon, Soft Quails Egg, Buckwheat, Cucumber, White Balsamic Dressing,
Watercress*

Dover Sole, Mussel Mousse, Buttered Spinach, Sauce Bonne Femme

Or

Rabbit Ballotine, Parma Ham, Textures of Carrot

*Traditional Free-Range Turkey, Apricot and Pistachio Stuffing, Chipolatas, Roast Potatoes, Brussel
Sprouts, Braised Red Cabbage, Cranberry Sauce, Jus, Bread Sauce*

Or

Venison Wellington, Dauphinoise Potato, Savoy Cabbage, Sauce Poivrade

Homemade Christmas Pudding, Brandy Sauce

Or

Souffle Rothschild, Chocolate Sauce, Vanilla Ice Cream

Stilton served with a glass of Taylors 10yr old Tawny Port

Tea and Coffee with Mince Pies

£97.50 per Adult

£48.75 per Child aged 12 years and younger

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
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