BOXING DAY DINNER

PLEASE BE ADVISED THAT THIS MENU IS SUBJECT TO CHANGE, BUT THE NUMBER OF CHOICES FOR EACH COURSE WILL REMAIN THE SAME.

ISLE OF SKYE SCALLOPS WITH A LETTUCE RISOTTO AND BACON FOAM
ROAST MONKFISH WITH CRUSHED POTATOES, SWEET AND SOUR PEPPERS AND PESTO
LOIN OF TUNA WITH A PARMESAN CRUST, POLENTA, CONFIT TOMATOES AND A CHORIZO FOAM
LIGHTLY SPICED SWEETBREADS WITH PICKLED NECTARINES, FENNEL SALAD ...
...AND ROSEMARY DRESSING

FOIE GRAS AND CONFIT DUCK TERRINE WITH TOASTED BRIOCHE, FIG CHUTNEY...
...AND HERB SALAD

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WHITE ONION VELOUTE

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OVEN ROASTED HALIBUT WITH AN ENDIVE AND APPLE SALAD, CAULIFLOWER, BLUE CHEESE...
...AND HAZELNUTS

PAN FRIED SEA BREAM WITH POMME DAUPHINE, WHITE ONION PUREE AND TOMATO FONDUE CANON OF LAMB WITH ROAST BABY ONIONS AND ARTICHOKES CRISPY GRESSINGHAM DUCK BREAST WITH PARSNIP PUREE, BABY BEETROOTAND CARAMELISED SALSIFY

PORK LOIN WITH BLACK PUDDING, SOURED CABBAGE, BABY NAVET AND ITS OWN CHEEK

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A SELECTION OF CHEESE WITH OATCAKES AND HOMEMADE WALNUT BREAD
TRIO OF SORBETS WITH FRESH FRUIT AND LIME SYRUP
INVERLOCHY CASTLE LEMON TART
CASSIS SOUFFLÉ WITH YOGHURT AND LIME MARSHMALLOW (10 MINUTES NOTICE)
BITTER CHOCOLATE PAVE WITH CARAMELISED PUMPKIN SEEDS AND ORANGE SORBET
PRALINE PARFAIT WITH A COFFEE CARAMEL, AMARETTO JELLY AND RIBBED ALMONDS

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COFFEE: FILTER, ESPRESSO, CAPPUCCINO OR DECAFFEINATED SERVED WITH PETITS FOURS

NO SMOKING OR MOBILE TELEPHONES PERMITTED IN THE DINING ROOM DRESS CODE FOR GENTLEMEN IS JACKET AND TIE