CHRISTMAS MENU

STARTERS

ROASTED PARSNIP SOUP

served with croutons. (V, VE, GF, DF)

GOOSE LIVER PÂTÉ

served with apple and fig chutney and toasted bread. (GF)

PRAWN COCKTAIL

Crisp baby gem lettuce, tomato, cucumber and Bloody Mary Marie Rose sauce, served with buttered brown bread. (V, GF)

MAIN COURSE

ROAST TURKEY

with chestnut stuffing, a chipolata sausage, Brussels sprouts, roast potatoes, parsnips, seasonal vegetables, cranberry sauce and rich turkey jus. (GF)

SALMON CON PATATE

Oven-Baked Scottish Salmon served with lemon-crusted potatoes, green beans, baby carrots and caper and lemon butter sauce. (V, GF)

PORCINI MUSHROOM RISOTTO

Ceps mushrooms risotto served with, Grana Padano and truffle oil. (V)

DESSERTS

- Christmas Pudding served with brandy sauce. (V)
- Bramley Apple, Plum & Cranberry Crumble (VE)

To finish - Coffee & Mints

LOCH LEVEN