

CHRISTMAS DAY MENU £50

FIRST COURSES

Roast plum tomato soup with tapenade crouton
Loch Fyne rope-grown moules marinières
Loch Fyne gravadlax with honey and mustard dressing
Loch Fyne Bradan Rost pâté with Scottish oatcakes
Highland game terrine with apricot chutney

MAIN COURSES

Traditional roast turkey
Whole baked sea bass with braised fennel and coriander dressing
Pan-fried duck breast with
honey-roasted parsnips and red wine sauce
Fillet of *Wester Ross* salmon with *Loch Fyne* mussels and Provençal sauce
Glen Fyne rump steak, char-grilled, with a mushroom fricassée
Mushroom open ravioli with lemon and chive butter sauce

Baby roast potatoes, braised red cabbage and broccoli

DESSERTS & CHEESE

Christmas pudding with brandy sauce
Tarte tatin with caramel sauce
Chocolate tart with orange compote
Selection of Scottish cheese with
homemade chutney and oatcakes

TO FINISH

Coffee and Scottish tablet

For parties of 6 and above a 10% discretionary
service charge will be added to your final bill.

If you have food allergies/intolerances please speak to the manager

*Our restaurants in Bluewater, Covent Garden, Leeds
and Nottingham will **not** be open on Christmas Day*