

## Amber Christmas Dinner

### Starters

Pheasant terrine with spiced crab apple jelly

Tiger prawns with whisky marmalade sauce

Toasted herb bread with melted brie and redcurrant jelly

Butternut squash and ginger soup

Hot smoked salmon served with radish dressing

Cock a leekie soup

### Main Courses

Baked salmon and sea bass with Islay whisky butter

Honey glazed duck breast with cardamom roasted swede

Roasted shallot and goats cheese tart with cranberry sauce

Fillet of Scottish beef with wild mushroom sauce

Fillet of pork with apricot and sage stuffing

Escalope of turkey in a creamy pancetta and thyme sauce served with chipolata sausages

*All main courses served with root vegetables and chestnut roasted potatoes*

### Desserts

Christmas pudding with whisky sauce

Cinnamon crème brulee with shortbread

Chocolate and walnut strudel

Selection of Scottish cheeses with oatcakes

Mincemeat bread and butter pudding

Filter coffee and petit fours

Christmas cracker

£37.50 per person

