Christmas Menu

Residents £35
Non-Residents £40

Starters

Butternut squash, parsnip and rosemary soup

Chicken pistachio and cranberry terrine

with red onion marmalade dressed rocket salad and Arran oatcakes

Beetroot and gin home cured salmon

with horseradish crème fraiche, fennel and apple salad(GF)

Goats cheesecake

with beetroot purée caramelised pear and micro salad (GF)

Mains

Traditional roast turkey crown

with homemade stuffing, pigs in blankets roast potatoes, roast root vegetables, brussel sprouts, roast gravy and cranberry sauce (GF)

Pan seared duck breast

with fondant potato, roast carrot purée, caramelised plum and a bramble jus (GF)

Pan fried fillet of sea bass

on a new potato, pea, samphire and cherry tomato fricassee (GF)

Feta, pine kernel, chestnut and spinach tart

served with an olive, sundried tomato and rocket salad.

Call **01887 822 100** to book

Moness

Desserts

Christmas pudding with brandy cream

Mincemeat frangipanne tart served with crème anglaise

Trio of Scottish cheeses with homemade chutney, grapes and oatcakes