

# Christmas Day

Wednesday 25th December 2024

£79.95 per person



## THE LAIRD'S TABLE CHRISTMAS

### **GF** Classic Prawn Cocktail

Marie Rose sauce &  
rosette of smoked salmon

### **Chicken Parfait**

on tossed leaves with plum chutney & oatcakes

### **Hot Smoked Salmon & Parma Ham Croquette**

warm Arran mustard cream

### **V** Fricassee of Field & Wild Mushrooms

on a herb crouton topped with mature cheddar cheese

### **V** Fig & Strathdon Cheese

cherry tomato salad dressed in wild berry preserve

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### **V** Vegetable Broth

or

### **V GF** Citrus Fruit Sorbet

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### **Roast Ballotine of Turkey Breast**

Stuffed with minced leg meat, pork & sage, served with chipolata sausages wrapped in  
Ayrshire bacon with traditional pan gravy

### **Braised Fillet Steak**

in a wild herb & port jus, garnished with roast silver skin onions

### **Pan Fried Cod**

in a lime butter with sautéed king prawns, finished in a white wine and herb cream

### **V GF** Sweet Potato and Red Onion Marmalade Seed Tart

shortcrust pastry tart filled with sweet potato and spinach,  
topped with a red onion marmalade and sunflower and pumpkin seeds

### **Grilled Sirloin Steak with Cracked Peppercorn Cream**

served with hand cut chips, sautéed mushrooms & grilled tomato

**All mains served with roast potatoes, sprouts,  
roasted parsnips & carrots**



THE LAIRD'S TABLE  
CHRISTMAS

**Traditional Christmas Pudding**

with brandy custard

**Assiette of Baileys Cheesecake, Sherry Trifle and Black Forrest Gateaux**

with sauce anglaise & fruit coulis

**Dark Belgian Chocolate Torte**

with a moat of strawberry syrup

**Scottish Cheese Board**

with water biscuits, grapes and royal jelly

Vegan dessert TBC

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