

Christmas Day

Wednesday 25th December 2024

£79.95 per person

Children: 2 – 10 yrs £35



THE LAIRD'S TABLE CHRISTMAS

STARTERS

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

Fricassee of Field & Wild Mushrooms on a herb crouton topped with mature cheddar cheese preserve

Heart of Artichoke Ceviche Salad Peruvian ceviche with a twist, a vibrant mix of diced fresh salad vegetables, marinated in zesty lime juice for a refreshing citrus burst, served with our house-made, lightly sea-salted corn tortilla chips

INTERMEDIATES

Vegetable Broth

or

Citrus Fruit Sorbet

MAINS

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

Roast Ballotine of Turkey Breast Stuffed with minced leg meat, pork & sage, served with chipolata sausages wrapped in Ayrshire bacon with traditional pan gravy

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

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

Breast of Duck with a carrot and beetroot marmalade and game jus

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

DESSERTS

Traditional Christmas Pudding with brandy custard

Dark Belgian Chocolate Torte with a moat of strawberry syrup

Scottish Cheese Board with water biscuits, grapes

Sticky Toffee Pudding with caramel sauce and vanilla ice cream

Trio of Ayrshire Ice Creams with homemade shortbread

Dec 2024