

# Cookie

# Christmas



## Lunch

Soup of the day

**Stornoway Black Pudding**

beetroot jelly with crisp bread & watercress salad

**Crostini**

Buttered leeks, chicken confit

**Wild Mushroom Parcels**

crispy filo and spinach

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**Grilled Fillets of Seabass**

Confit of garlic corriander and leeks

**Roast Turkey**

Stuffing, Pigs in Blanket Roast Potatoes

**Bitter and twisted Perthshire Beef**

Savoy and Roast beets

**Pumkin Timballo**

pasta, pine nuts & peccorino with a tomato base

Lunch

£14.50 two courses

£19.50 for three

## Desserts

**Poached Pears**

Mulled red wine syrup, chestnut pastery & vanilla ice cream

**Crumble**

Apple Cranbery and Ginger Snap with Cream

**Chocolate mouse**

dark chooclote with an orange twist

**Stega and Lemon Cheese Cake**

**Cloutie Dumpling**

Ice cream & caramel suace

**Scottish Cheese board**

Oatcakes & Fruit Chutney

## Dinner

Soup of the day

**Terrine**

Winter vegetables & Horshradish cream

or

Ham Hock

apple puree and water cress salad

**Chargrilled Polenta**

mediteranean vegetable tomato sauce

**Pan fried Wood Pigeon**

Potato Rosti, Red wine Jus

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**Fillets of Bream**

Chorizo cream and buttered Kale

**Bitter and twisted Perthshire Beef**

Savoy and Roast Beets

**Pumkin Timballo**

pasta, pine nuts & peccorino with a tomato base

**Braised Venison**

Cranberry Juniper Parsnips Roast Potatoes

**Roast Turkey**

Stuffing, Pigs in Blanket Roast Potatoes

Dinner

£19.50 two courses

£24.50 for three