

A RELAXED Christmas Day Lunch

IN ASPECTS RESTAURANT

Starters

Ham Hough & Spiced Cider Apple Terrine (GF)

Celeriac remoulade, caper & raisin dressing

John Ross Jnr Smoked Salmon (GF)

Pickled cucumber, horseradish crème fraîche, keta caviar

Caramelised Onion & Vegan Feta Tarte Fine (VG) (DF)

Pickled mushrooms, micro herbs

To Follow

Champagne Sorbet (VG) (DF)

Mains

Traditional Roast Turkey with all the Trimmings (GF)

Sage & apricot stuffing, pigs in blankets, roast potatoes, festive vegetables & turkey gravy

Almond Crusted Halibut (GF) (DF)

Parsnip purée, celeriac, girolle mushrooms, fava beans

Roast Sirloin of Scottish Beef (GF) (DF)

Yorkshire pudding, seasonal vegetables, dauphinoise potatoes, red wine jus

Wild Mushroom & Chestnut Wellington (VG) (DF)

Beetroot fondant, crispy kale, port reduction

Desserts

Traditional Christmas Pudding (V) (GF)

Brandy sauce & frosted redcurrants

Roasted Fig Tartlet (VG)

Vanilla ice cream, mulled wine syrup

Drambuie Crème Brûlée (V)

Orange & pistachio madeleines

Chocolate Dome

Raspberry sorbet, hazelnut crunch

Artisan Cheese Plate (£10 supplement) (V) (GF)

Tea or Freshly Filtered Coffee & Mince Pies (V)

Adults £69 | Children 12 & Under £35 | Under 5's Free

(V) Vegetarian (VG) Vegan (GF) Gluten free (DF) Dairy free

All our food and drinks have been freshly prepared in our premises where we handle all allergens.
If you have a food allergy or intolerance, please speak to your server before you order your meal or drinks.

We are wild about fish at Macdonald Hotels & Resorts. Our white fish is caught from wild sustainable sources. Fish isn't our only food passion; we care where and how all our ingredients have been reared or produced. All lamb and beef are Scottish, with beef matured for a minimum of 21 days. Our chicken is from the UK and Red Tractor certified. Pork is the best of British – Red Tractor pork sausages and our bacon is British dry cured.

It's our dedication to serving only the highest quality food that makes us different.