CHRISTMAS DAY LUNCH MENU

STARTER

Beetroot Carpaccio with goats cheese and rocket (GF)(V)

Tartar of salmon with avocado (GF)(DF) Soft herb salad, balsamic

Lobster and prawn cocktail (DF) pickled cucumber, gem lettuce, Marie rose sauce, lemon, soda

Winter vegetables & red lentil soup (DF)(V)(VE) sour dough bread

REFRESHER - WHITE PEACH SORBET

MAIN COURSE

Roasted British Turkey Crown (DF)(GF) roast potato, medley of winter roots, pigs in blankets, turkey gravy

Roast 21-day aged scotch Sirloin (DF) roast potato, Yorkshire pudding, medley of winter roots, red wine jus

Pan roasted fillet of wild Cod (GF) roast potatoes, medley of winter roots, lemon and butter sauce

Roasted aubergine with vegan feta cheese (GF)(DF)(VE)(V) roast potato, medley of winter roots and chimichurri sauce

DESSERT

Chocolate and orange cheesecake, orange gel, clementine ice cream

Traditional Christmas Pudding, Brandy sauce, red currant

Lemon Cheesecake (GF)(DF)(V)(VG) Fresh fruit topping

Selection of Scottish cheese: Arran Blue, Isle of Mull cheddar, Arran Brie, orchard chutney and Oatis

THE BERYSTEDE