



# Christmas Day



## STARTERS

### DUO OF GALIA AND CANTALOUPE MELON (V) ●●

with macerated strawberries, pineapple, Champagne sorbet and passion fruit coulis

### CHEFS CHICKEN LIVER PARFAIT ●

with spiced pear chutney and toasted garlic focaccia

### SMOKED HADDOCK AND DILL FISHCAKE

with split basil oil and hollandaise sauce served with caper and watercress salad

### RED WINE POACHED PEAR AND BLUE CHEESE SALAD (V) ●

with a mulled wine glaze

## INTERMEDIATE

### CURRIED PARSNIP SOUP (V) ●●

with lemongrass and coriander oil and warm bread roll

## MAINS

### ROAST BREAST OF TURKEY ●

with cranberry, sage and apricot stuffing, pigs in blankets, crisp roast potatoes, brussels sprouts and smoked bacon, creamed mash, honey glazed root veg and pan gravy

### FILLET MEDALLIONS AND SLOW BRAISED BEEF ●

with panache of vegetables, duck fat roasted fondant, mini Yorkshire pudding and chasseur sauce

### PAN SEARED FILLET OF COD ●

with mussels, chorizo and white bean stew

### WILD MUSHROOM, SPINACH AND MOZZARELLA WELLINGTON (V) ●

with champ mash, seasonal vegetables and tarragon cream

### DUO OF DUCK ●

confit duck leg and crisp breast with cranberry and red onion marmalade, chive mash, buttered greens and maple cider jus

## DESSERTS

### TERRACE CHOCOLATE ORANGE ●

chocolate orange sponge served with passionfruit sorbet

### BAILEYS AND WHITE CHOCOLATE CHEESECAKE

with Isle of Arran traditional ice cream

### TRADITIONAL CHRISTMAS FRUIT PUDDING

with brandy custard

### SELECTION OF AYRSHIRE CHEESES ●

with red onion marmalade, celery, grapes and Arran oaties

### TRIO OF ISLE OF ARRAN SORBETS ●●

with berry compote

Followed by tea or filter coffee

“Made without gluten alternative” options and “vegan alternative” options are available on selected menu items where you see the following symbol: ● made without gluten alternative option available | ●● vegan alternative option available | (V) Vegetarian

When placing your order, please specify to your server that you require the “made without gluten alternative option” or the “vegan alternative option”.

Please see our allergen information for further details

# THE TERRACE

Please note: Menu items subject to change. We have risk-assessed our kitchens' allergens; because of the nature of our food operation, we cannot fully guarantee that any food will be completely free from these allergens. If you have an allergy, please speak to a member of our team before ordering. Full allergen/nutritional information is available on request. Menu items subject to availability. Although nuts may not be in the dish of your choice, we must advise that nuts are used on the premises and therefore may be present in any subsequent dish prepared. We must advise that gluten is used in the kitchen and therefore cannot guarantee that any dishes on the menu are totally free from gluten. Please note that some items are fried in the same oil as gluten-containing food, please speak to a member of our team before ordering for more information.