

**Christmas Day**

**Botanist Restaurant**

**Lunch**

Welcome glass of Prosecco

ooOoo

Sourdough bread, butter

ooOoo

Spiced pumpkin soup, coriander & coconut cream

Lobster, king prawn, crab & avocado cocktail, Bloody Mary mayonnaise, pea shoot salad

Press of duck confit, chicken liver & pistachio, celeriac & pink peppercorn remoulade, mustard

Terrine of stilton cheese, golden raisins & shallots, apple & grape chutney, oatcakes

ooOoo

Roast breast of turkey & smoked leg of turkey ballotine, lemon & rosemary stuffing,  
kilted chipolatas, cranberry & orange tartlet, rich gravy

28 day dry aged medallions of Aberdeen Angus beef,  
buttered spinach, roast king oyster mushrooms, truffle jus

Roast fillet of cod, seared king scallops,  
mussel & pancetta chowder

Vegetarian haggis & wild mushroom Wellington, Arran mustard & sage cream

Thyme roasted potatoes, honey roast roots, brussels sprouts & pancetta

ooOoo

Christmas pudding, brandy sauce

Spiced apple tart tatin, Grand Marnier ice cream

Dark chocolate tart, Maldon sea-salt flakes, vanilla crème fraiche

Isle Of Mull cheddar, Clava brie, Strathdon blue  
fig & port chutney, oatcakes, warm walnut scones

ooOoo

Coffee and mince pie

£79.00

**Christmas Day**  
**Mountbatten Suite**  
**Lunch**

Welcome glass of Prosecco

ooOoo

Sourdough bread, butter

ooOoo

Spiced pumpkin soup, coriander & coconut cream

Lobster, king prawn, crab and avocado cocktail, Bloody Mary mayonnaise, pea shoot salad

Press of duck confit, chicken liver & pistachio, celeriac & pink peppercorn remoulade, mustard

ooOoo

Roast breast of turkey & smoked leg of turkey ballotine, lemon & rosemary stuffing,  
kilted chipolatas, cranberry & orange tartlet, rich gravy

28 day dry aged roast rib eye of Aberdeen Angus beef,  
Yorkshire pudding, horseradish sauce, rich jus

Roast fillet of cod, mussel & pancetta chowder

Vegetarian haggis & wild mushroom Wellington, Arran mustard & sage cream

Thyme roasted potatoes, honey roast roots, brussels sprouts & pancetta

ooOoo

Christmas pudding, brandy sauce

Spiced apple tart tatin, Grand Marnier ice cream

Isle Of Mull cheddar, Clava brie, Strathdon blue  
fig & port chutney, oatcakes, warm walnut scones

ooOoo

Coffee and mince pie

£69.00

Children under 5 year £15.00

Children 5yrs to 12yrs £48.00