

# COTTIERS

## CHRISTMAS DAY £89 PER PERSON

### STARTERS

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*Parsnip soup, parsnip crisps, walnuts, curry oil, sour dough(ve)*

*Braised beef cheek, celeriac puree, crispy shallots, pickled carrot, jus*

*Pan-fried scallops, corn puree, spiced aioli, fresh apple, caramelised apple puree,  
Stornoway black pudding*

*Smoked trout pate, toasted sour dough, lemon gel, cucumber, dill*

*Sweet potato gnocchi, butternut squash puree, crispy sage (ve)*

*In-house smoked salmon, pickled fennel, crispy skin, seaweed emulsion*

### MAINS

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*Turkey paupiette, Brussels sprouts, roasted parsnips & carrots, roast potatoes,  
pigs in blankets, cranberry jus*

*Celeriac steak, Brussels sprouts, roasted parsnips & carrots, roast potatoes, vegan jus*

*Cod, smoked pea puree, pea velouté, confit garlic potato, pancetta salt,  
pickled pea tendrils*

*Balmoral chicken, potato & roasted garlic puree, roasted cauliflower, sauteed red  
cabbage, cherry port reduction*

*Braised short rib, duck fat potato millefeuille, roasted carrots & parsnips, jus*

*Butternut squash, spinach & vegan mascarpone risotto, vegan parmesan tuille*

### DESSERTS

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*Cranachan parfait, toasted oats, whiskey sauce, raspberry cream*

*Christmas pudding, creme anglaise, rum & raisin ice cream*

*Sticky toffee pudding, toffee sauce, vanilla ice cream*

*Ruby chocolate blondie, white chocolate ice cream*

*Glazed banana, candied melon, candied lemon, peanut butter sauce, lemon sorbet (ve)*

*Selection of Scottish cheeses, truffle honey, oatcakes, boozy raisins, chilli jam*

*Please be advised that a discretionary 15% service charge will be applied to tables of 5 or more*





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CHRISTMAS DAY MENU