



Christmas Day at COTTIERS

£89.50 for three courses

Starters

Smoked parsnip soup, curry oil topped with parsnip crisps
Pan-seared duck, celeriac puree with crispy shallots & jus
Hot-smoked salmon & Mull cheddar fishcake, pickled cucumber salad, herb aioli
Rumbledethumps croquette, beetroot puree, pickled shallots
Pea & potato terrine, piccalilli

Mains

Turkey paupiette, duck fat potatoes, pigs in blankets, roasted root vegetables & broccoli, redcurrant jus
Braised cabbage & nut roast, carrots, parsnips, brussel sprouts, roasted potatoes with vegan jus
Confit fillet of cod, crushed baby garlic potato, greens beans, pea & salsa
Braised beef, dauphinoise potato, blood orange jus, fig & roasted root vegetables
Butternut squash, sweet potato, spinach & vegan mascarpone risotto, vegan parmesan tuille
Haggis & thyme stuffed roast chicken supreme, fondant potatoes & tenderstem broccoli with whisky cream sauce

Desserts

Christmas pudding with brandy cream & berry compote
Lime & ginger brulee, berries & shortbread
Scottish Cheese board: Howgate brie, Isle of Mull cheddar, Lanarkshire blue, red onion chutney, cornichons, grapes, apple & oatcakes (£5 supplement)
Sticky Toffee Pudding, butterscotch sauce, vanilla ice cream
Chocolate torte, shortbread crumb, Bailey's ice cream



Please be advised that a discretionary 15% service charge will be added to all tables

Menu subject to minor changes