



COTTIERS

Christmas Menu

Lunch (12pm – 3.30pm) £34.50 for three courses

Dinner (4pm onwards) £39.50 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 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 10% service charge will be added to tables of 5 or more

Menu subject to minor changes