

CHRISTMAS 2026

£27.95pp (starter and main) | £34.95pp three courses

Available from Thursday 19th November – Xmas Eve

Opening Time 12 noon – 10pm

STARTER

Festive soup of the day

Trio of bon bons

Haggis, black pudding and white pudding served with a Tomatin whisky and wholegrain mustard aioli and crispy dressed salad

Citrus cured Scottish smoked salmon (DFO, GF)

Vibrant green wasabi and mint crème fraîche, beetroot gel and beetroot crisps

Crispy breaded wheel of Camembert

Oven roasted tomato chutney and dressed crisp salad

Luxury prawn and crayfish cocktail (DF, GF)

King prawns, crayfish tails, cajun infused Marie Rose sauce, sweet baby tomatoes and pickled cucumber

MAIN

Roasted ballotine of turkey breast stuffed with apricot stuffing, brussel sprout puree roasted winter vegetables and roasted potatoes with turkey jus (DF, GF)

Herb crusted fillet of Scottish salmon buttery dill baby potatoes, winter steamed greens and caper and prosecco sauce (DFO, GFO)

Slow cooked featherblade of Scottish beef buttery mashed potato, roasted winter vegetables, roasted baby silverskin onions and rich beef jus (DFO, GF)

Pan seared fillet of sea stocks halibut winter spiced puy lentil ragout finished with herb oil and vegetable crisps (£1.95 supplement) (DF, GF)

Roasted squash and mixed lentil wellington served with brussel sprout puree, winter roasted vegetables, roasted potatoes and vegan red wine jus (DF, V)

DESSERT

Cheese & Oatcakes:

Strathdon Blue, Smoked Applewood Cheddar, Clava Brie, Cranberry Wensleydale (GF)

Malteaser & Baileys Cheesecake served with vanilla ice cream

Christmas Pudding Served with Brandy Sauce (GF)

Belgium Chocolate & Raspberry Torte (Vegan, DF)

Winter berry crème brulee served with black forest gateaux ice cream and shortbread (GF)

S'mores Sundae with hot fudge sauce, biscuit pieces, mini marshmallows, Chantilly cream and vanilla pod ice cream (GFO)

The
**MUSTARD
SEED**