



IT'S TIME FOR A FESTIVE FEAST

CHRISTMAS DAY

STARTERS

Duo of Galia & Cantaloupe Melon (*gf, ve*)
Mulled Berry Compote | Cranberry Syrup | Champagne Sorbet

Classic Prawn Cocktail (*gfa*)
Baby & King Prawns | Marie Rose | Pickled Cucumber & Apple Salad
Lemon Crouton

Poached Baby Pear & Roast Beetroot Whipped Goats Cheese (*gfa, v, vea*)
Walnut Granola | Aged Balsamic | Endive

Cream of Cauliflower Soup (*gfa, v*)
Caramelised Onion Crisps | Truffle Oil

Cock-A-Leekie Terrine (*gfa*)
Confit Chicken | Prune, Leek, Tarragon & Watercress Salad | Sherry Dressing



MAIN COURSES

Traditional Roast Turkey (*gfa*)
Apricot and sage stuffing | Pigs in blankets | Rosemary roast potato
Glazed root vegetables | Rich turkey jus

Duo of Scotch Beef (*gf*)
Fillet Medallion | Slow Braised Shin | Caramelised Shallot |
Sauce Bourguignon - Pancetta, Red Wine & Button Mushroom | Rosemary Salt
Roast Carrots | Rosemary Roast Potato

Seared Fillet of Sea Trout (*gfa*)
Lemon & Dill Potato Cake | Sprouting Broccoli | Parsley Cream

Tartlet of Caramelised Onion, Black Olive & Thyme (*v, vea*)
Mushroom Puree | Crisp Kale | Baby Leek | Tarragon Jus

SWEETS

Traditional Christmas Pudding (*v*)
Brandy Sauce

Salted Caramel & Chocolate Tart (*v, vea*)
Honeycomb | Cointreau Syrup | Clotted Cream

Passionfruit & Lime Panna Cotta (*v, vea*)
Ginger Syrup | Coconut Ice Cream

White Chocolate Cheesecake
Berry Coulis | Vanilla Cream

Scottish Artisan Cheeses (*gfa*)
Plum Chutney | Arran Oaties

Followed by tea/coffee & mince pies



— THE —
REDHURST

HOTEL • RESTAURANT • BAR



— CHRISTMAS DAY MENU —