



## Our Festive Selection - Special Lunch Menu

2 courses - £18

3 courses - £23

A SELECTION OF DISHES FROM OUR THREE ROSETTE MENU, NOW AVAILABLE AT LUNCHTIME.  
INCLUDES FRESHLY BAKED BREAD TO START AND TEA OR COFFEE & PETIT FOURS TO FINISH.

### TO START

Mosaic of Autumn Game Terrine  
RUM POACHED FIGS, SPICED  
ORANGE AND RED CURRANT  
GEL

Beetroot Cured Loch Etive  
Sea Trout  
FOCACCIA TOASTS, QUAIL EGGS,  
AVOCADO

Veloute of Celeriac &  
Granny Smith Apple \*  
BLACK HAGGIS BON BONS

### TO FOLLOW

Roulade of Bronze Turkey  
Confit Leg and Cranberry (gf)  
BRUSSEL SPROUTS, HONEY  
GLAZED PARSNIPS, CHATEAU  
POTATOES

Fillet of North Atlantic Hake  
WELSH RAREBIT, SPROUTING  
BROCCOLI, TUSCAN BEAN  
CASSOULET

Baked Mixed Nut Loaf (v)  
BRUSSEL SPROUTS, HONEY  
GLAZED PARSNIPS, CHATEAU  
POTATOES

### TO FINISH

Douneside's Christmas Pudding (v)  
TONKA BEAN AND VANILLA  
CUSTARD, CLOTTED CREAM  
ICE CREAM

Coconut and Bitter Chocolate  
Cremeux (v, gf)  
COCONUT FOAM, PINEAPPLE,  
PASSIONFRUIT AND MANGO

A Selection of Farmhouse Cheese  
(£5 supplement) (v)  
GUINNESS & FENNEL SEED  
TOASTS, FROZEN GRAPES, FRUIT  
CHEESE

### ON THE SIDE £3.50

New Season Buttered Potatoes  
WITH GARDEN CHIVES

Albert Bartlett Potato  
TRUFFLE AND CHIVE MASH

Medley of Market Vegetables  
HERB BUTTER

Caesar Salad  
COS LETTUCE, AGED  
PARMESAN, ANCHOVIES

\*VEGETARIAN OPTION AVAILABLE

