

PRIVATE ROOM
GLENLIVET MENU 2010

Aromatic chicken terrine
fig chutney, toasted walnut bread

A light creamed velouté of celery & ratte potato
poached free range egg

Sautéed salmon
pommes de terre, sauce béarnaise

Slow roasted breast of naturally reared turkey
traditional garnish and jus rôti

Pear and almond tart
clotted devon cream

Christmas pudding
white chocolate ice cream, rum anglaise

Tea or coffee and mince pies

Lunch £34 • Dinner £37
per person

PRIVATE ROOM
ARDBEG MENU 2010

Smoked salmon
classic garnish

Pumpkin and parmesan velouté

Tranche of cod 'gratin'
plum tomato, mushrooms, herb crust

Slow roasted breast of naturally reared turkey
traditional garnish and jus rôté

Chocolate marquis
caramel ice cream and demerara biscuit

Crème caramel
rum and raisin ice cream

Tea or coffee and mince pies

Lunch £44 • Dinner £49
per person

PRIVATE ROOM
MACALLAN MENU 2010

Canapés on arrival

Foie gras and chicken liver parfait
spiced dates, country bread

Lobster bisque
rouille, Gruyère and croutons

Sangria de cava sorbet

Slow roasted breast of naturally reared turkey
traditional garnish and jus rôti

Roast fillet of dry-aged beef
pommes cocotte, caramelised onion, truffle jus (served pink)

Tahitian vanilla crème brûlée
rum and raisin ice cream

Chocolate cake
griottine cherries, pistachio ice cream

Tea or coffee and mince pies

Lunch £47 • Dinner £52
per person

PRIVATE ROOM
GLENGOYNE MENU 2010

Canapés on arrival

Red mullet velouté
aioli and aged parmesan

Challans chicken, foie gras and ham hough terrine
spiced date chutney, passion fruit sauce

Diver sea scallop
baked in it's shell 'grenobloise'

Melon and Champagne sorbet

Roast loin of venison
swiss chard, pommes puree, sauce grand veneur

Slow roasted breast of naturally reared turkey
traditional garnish and jus rôti

Banana tart fine
citrus and malibu pannacotta

Traditional Christmas pudding
white chocolate ice cream and rum anglaise

Tea or coffee and mince pies

Lunch £52 • Dinner £57
per person