

CHRISTMAS DAY 2023

ADULTS £70

OVER 8'S £35

In The View Restaurant

STARTERS

HOME-MADE LENTIL SOUP (V/GF)

With warm crusty roll

**CHICKEN LIVER & REDCURRANT
PARFAIT (GF)**

*Orchard apple and cider chutney with
Arran oatcakes*

**GLAZED GOAT'S CHEESE TOPPED
WITH A WALNUT CRUMB (GF)**

Waldorf salad and beurre noisette dressing

MARBLED SALMON TERRINE (GF)

*Pickled cucumber, horseradish aioli, lemon
and dressed continental leaves*

MAIN COURSES

**BUTTER BASTED TURKEY
PAUPIETTE OR TENDER, PINK
ROAST BEEF (GF - BEEF ONLY)**

*Roasted roots, goose fat roast potatoes, pigs in
blankets, stuffing and red wine gravy*

**FILLET OF PAN-FRIED
WEST COAST SALMON (GF)**

*Soft herb crust, dauphinoise potatoes,
Kauffman cabbage with champagne and
caviar sauce*

**BUTTERNUT SQUASH, BROCCOLI
AND WILD MUSHROOM TART (V)**

Squash purée and braised lentils

FESTIVE TOWER BURGER

*A brioche bun, beef patty, butter basted
turkey, streaky bacon, gooey brie, rocket &
sage mayo, cranberry sauce & a pig in
blanket. With fries & onion gravy for dunking!*

DESSERTS

**CARAMELISED APPLE
CRUMBLE TART (V)**

With custard and caramel ice-cream

**RICH, DARK CHOCOLATE
TRUFFLE TORTE**

*Blood orange sorbet, chocolate sauce and
chocolate soil*

**RASPBERRY AND PISTACHIO
SEMI FREDO (GF)**

Raspberry gel and fresh raspberries

CHEESE BOARD (GF)

*Blue murder, smoked Arran cheddar and
brie served with crackers, Pink Lady apple
and apple butter*

AFTER DINNER TREATS IN DUNES BAR

Tea or filter coffee served with sweet treats

(V) These dishes are, or can be made vegan

(GF) These dishes are gluten free or can be made using Gluten free ingredients