



**Cromlix**



## **Festive Menu du Marché**

### **Starters**

Roasted Butternut Squash Velouté,  
Pumpkin Seed Oil and Savoury Granola

Homemade Boudin Blanc aux Truffle with a Fondue of Leeks,  
Sauce Périgueux

Home Smoked Ballotine of Loch Etive Trout, Fennel Seed Cracker, Horseradish Cream,  
French Bean and Shallot Salad

### **Main Courses**

Traditional Free-Range Roast Turkey, Spiced Bread & Apricot Stuffing, Roast Potatoes,  
Bread Sauce, Cranberry Sauce and Turkey Jus

Roast North Sea Cod, Caramelised Cauliflower Purée, Potato Terrine,  
Mushroom and Truffle Duxelles, Ayrshire Buttered Kalettes

Leek and Walnut Pithivier, Mull of Kintyre Cheese,  
Chicory and Verjus Salad

### **Desserts**

Homemade Christmas Pudding with Brandy Sauce

Chocolate and Chestnut Yule Log

Stilton Cheese

£45.00

*Discretionary 10% service charge will be added to your bill.*

*Please advise our staff members of any dietary requirements or food allergies as dishes can be adjusted accordingly.*