



CHRISTMAS DAY DINING

Experience the magic of Christmas Day at Seamill and Indulge in a delicious meal served with all the seasonal trimmings.

STARTERS

Chicken Liver Parfait

date puree, crispy shallots, bitter seville orange and grand marnier gel, red chicory & endive

Trio of Melon Parisienne

orange and basil soup, champagne sorbet, lemon verbena

Smoked Scottish Salmon

local brown crab cake, cured cucumber, preserved lemon chutney, popcorn shoots nasturtium oil

Venison Tartar

bound with Lilliput caper, shallot and a charcoal smoked emulsion, confit hens yolk, sorrel and crisp sourdough crostini

Artichoke & Truffle Ravioli

hazelnut vinegarette, slow roasted heirloom tomato, pickled shallot & borage leaf

MAINS

Turkey Roulade wrapped in smoked Ayrshire Bacon

sprouts, chantany carrots, chestnut & apricot stuffing garlic and thyme roast potatoes, game chips, cranberry sauce & turkey jus

Grilled tranche of Gigha Turbot

creamed savoy cabbage with seared king scallop, parmentier potatoes, parma ham crisp

Medallion of Beef Topped with a Chive & Truffle Mousse

buttered spinach, asparagus, glazed carrot topped with chicken skin crumble, dauphinoise potato, morel sauce

Breast of Guinea Fowl

pomme fondant, king oyster mushroom, roasted beets, caramelized shallot puree, pickled navet, sherry sauce

Vegan Haggis Pithivier

red cabbage choucroute, roast carrot, pomme puree, red wine jus & pickled wild mushroom

DESSERTS

Grande Dessert

Clementine Cheesecake, Belgium Chocolate Sauce Cranachan Gateaux, Raspberry Gel, Black Cherry and Pistachio Choux Bun, Black Cherry Mousse, Spiced Apple and Christmas Pudding Slice, Cinnamon Anglaise, Tiramisu Cup, Chocolate Curls

Selection of Scottish Cheeses

Strathdone Blue, Ballochmyle Brie, Smoked Dunlop, Isle of Mull Cheddar Damson Jelly, Apple, Celery, Grapes Aaron Oaties

