

*Christmas Day 2010*  
*Merry Christmas from the team at Broomhall Castle*



*Partridge Terrine*  
*With Orange and Apricot Chutney and Oatcakes*

*Scallops with a Talisker Syrup and a Trio of Root Vegetables*

*Galia Melon with Ginger and Blackpepper Sorbet*

*Chestnut and Blue Cheese Pate with Port and Apple Chutney*

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*Cock-a-Leekie Soup*

*Sweet Potato and Parsnip Soup*

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*Bloody Mary Sorbet*

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*Roast Beef with Yorkshire Puddings Roast Potatoes and Winter Vegetables*

*Roasted Crown of Turkey*

*With Roast Potatoes, Kilted Sausages, Seasonal Vegetables, Chestnut and Cranberry Stuffing*

*Tart of Jerusalem Artichokes, Celeriac and Dunsyre Blue Cheese*

*With Roasted Parsnips and Winter Vegetables*

*Tranch of Salmon with a Crab and Coriander Ravioli*

*Served with a Champagne Cream Sauce*

*Seared Breast of Goose*

*With Black Cherry and Garlic Stuffing, Roast Potatoes and Roasted Winter Vegetables*

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*Homemade Christmas Pudding*

*With Bourbon Custard*

*Warm Plum and Almond Tart with Crème Fraiche*

*Drambuie Panacotta*

*Trio of Belgian Chocolate Mousse*

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*Christmas Cheese Board*

*With Crackers, Grapes and Homemade Chutney*

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*Homemade Mince Pies with Tea or Coffee*

*£57.50 per person to include Canapés and Glass of Bubbly on Arrival*