

Christmas Day Luncheon

£130 per person inclusive of canapés, fresh bread, four courses, tea or coffee and petit fours

~~~ TO START ~~~

Fish

Portsoy smoked seafish, Aberdeen gin, pickled garden vegetables, lemon & lime tartare, capers

Duck

Winter salad of honey & chilli duck, ginger & coriander dressing

Soup

Root vegetable velouté, carrot & cumin focaccia bread

Tartlet

Roasted butternut squash, goats cheese, red onion and orange tartlet

Festive Taste of Eat on the Green

Selection of five appetizers

~~~ TO REFRESH ~~~

Festive Sorbet

~~~ TO FOLLOW ~~~

Beef

Roast fillet & braised cheek of Aberdeen Angus Scotch Beef, parsnip puree, handcut chips, Malbec wine reduction

Chicken

Marinated breast of chicken, wild mushroom and garden herb risotto, tempura broccoli, pesto & crème fraiche

Venison

Marinated saddle of venison, festive spiced red cabbage, dauphinoise potato, cranberry & port jus

Turkey

Roast traditional turkey, festive trimmings and natural jus

Catch of the Day

Steamed seafish, rooster potato puree, wilted vegetable greens, citrus & sherry cream

Eat on the Greens

Roasted chestnuts, spiced puy lentils, tempura vegetables, marinated halloumi cheese & cranberry dressing

~~~ TO FINISH ~~~

Christmas pudding

Eat on the Green Speciality Christmas pudding, Brandy Sauce

Chocolate

Double chocolate & Baileys cappuccino style trifle

Parfait

Madagascar vanilla & honeycomb parfait, salad of fresh fruits, passion fruit syrup

Festive Taste of Eat on the Green

Selection of four miniature desserts

Eat on the Green Connoisseur's Cheese Board

Biscuits, chutney, fruit, nuts

~~~ AND FINALLY ~~~

Tea or Coffee and Festive Petit Fours



EAT on the GREEN