



# 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

