



#FERRYHILLHOUSEHOTEL

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STARTERS

Lentil & Gammon Soup (VO)

Homemade soup with warm bread roll

Garlic Mushrooms (V)

Creamy garlic mushrooms on a warm ciabatta, crumbled blue cheese & lambs leaf

Spiced Duck Crostini (N)

Slow cooked 5 spice duck, ginger & orange mousse, cranberry glaze & crushed pistachio

Crab & Melon

Mixed leaves, trio of melon, avocado cream, paprika butter emulsion

MAINS

Traditional Turkey

Roasted potatoes, pigs 'n' blankets, skirlie, seasonal roast vegetable medley, buttered Brussels sprouts with pancetta, rich turkey gravy

Cauliflower Wellington (V)

Curry roast cauliflower, mushroom duxelles, flaky pastry, roast potatoes, gravy

Ale Braised Beef

Slow cooked beef cheek, smoked butternut puree, braised squash, maple roast pine nuts

Pan Seared Sea Bass

Sauteed smoky bacon, runner beans, celeriac puree, tomato compote & pickled samphire

DESSERTS

Chocolate Orange Profiteroles

Dark chocolate orange filled choux buns, white chocolate drizzle, candied orange zest

Salted Caramel Cheesecake

Whipped cream, caramelised walnuts, festive spiced crumb

Cloutie Dumpling

individually wrapped with homemade brandy butter

Limoncello Tart

Spiced pastry, limoncello filling, Chantilly cream

Selection of Scottish Cheeses

£3 supplement

House chutney, frozen grapes, biscuits

SUN - WED £35.00 PP

THU - SAT £37.50 PP

Menu subject to minor changes closer to the time