

### Festive Menu

3-Courses - £49.95 per person

### Chicken Liver Parfait

Fig and Orange Chutney - Toasted Brioche

### Hot Smoked Scottish Salmon

Buttered Leeks - Lemon & Horseradish Crème Fraiche

#### Roast Beetroot Tartare

Cured Free Range Egg Yolk - Smoked Emulsion - Hazelnuts

### White Onion & Parmesan Veloute

Herb Oil

### **Roasted Turkey Ballontine**

Traditional Trimmings

### Slow Cooked Borders Beef

Mashed Potato - Cauliflower Cheese - Red Wine Sauce

### Poached North Sea Hake

Potato & Mussel Stew - Light Curry Velouté

#### Celeriac & Chestnut Agnolotti

Gruyere Cheese Sauce - Parmesan Crisp

# From the Grill

## 35-Day Dry-Aged Beef Wellington

Carrots - Autumn Chanterelles - Madiera & Truffle Jus

Special for two - £50 supplement

### Fillet -£12 supplement | Rib Eye - £8 supplement

Triple Cooked Chips - Rocket & Parmesan Salad - Pepper Sauce



# Traditional Christmas pudding

Brandy Sauce

### Sticky Toffee Pudding

Caramel Sauce - Vanilla Bean Ice Cream

### Warm Dark Chocolate Tart

Hazelnuts - Orange Sorbet

### Selection of British & Continental Cheeses

*Oatcakes - Chutney* 

### Sides - £6

| Triple Cooked Chips | French Fries | Green Beans & Pickled Onions | | Baby Gem, Parmesan & Pancetta Salad | | Buttered New Potatoes | Tenderstem Broccoli & Almonds |

Treat someone to a little luxury this Christmas with a gift card or choose a perfectly tailored experience with a gift voucher.

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For special dietary requirements or allergy information, please speak with a member of our team before ordering.

Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. A discretionary service charge of 12.5% will be added to your bill.

Please speak with a member of our team if you have any queries regarding this.