

CHRISTMAS DAY

Carfraemill-cured whisky & beetroot gravalax, potato, celery & cornichon salad, fresh dill

Melon medley with fresh mint and elderflower syrup **GF V**

Silky parfait thyme tart, caramelised onion, fresh figs and baby leaves with a walnut oil and balsamic dressing

Grilled goat's cheese, raddichio, apple, pecans and a honey and cranberry dressing **GF V**

Beetroot risotto, candied walnuts, beetroot crisps **GF VE**

Fragrant parsnip and lentil soup topped with crispy parsnips and black onion seeds **V GF**

Seabuckthorn sorbet **VE GF**

Roast turkey with chipolatas, plum and apricot stuffing, prune and bacon rolls, cranberry sauce, roasted potatoes, turnip mash, lemon thyme roasted carrots, seasonal greens **GF available**

Pan fried fillet of Aberdeen Angus Beef in a 'Born in the Borders' lager, red onion and mustard sauce, home cooked chips, greens **GF**

Melty field mushroom, spinach & blue cheese Wellington, roast potatoes, thyme roasted carrots, turnip mash **V, VE option available**

Braised halibut, caramelised chicory, orange, wild mushroom chive and tarragon vinaigrette buttered baby potatoes, green beans **GF**

Roasted duck breast, clementine, cranberry & honey sauce, roast potatoes, seasonal vegetables **GF**

Carfraemill Christmas pudding with homemade
brandy sauce **GF available**

Meringue Roulade with crystalised rose petals,
fresh raspberries and pistachios
VE meringues with sorbet & fruit available

Rum & amarretti chocolate truffle torte,
amaretto ice cream

Exotic fruit salad in caramel syrup **GF VE**

Artisan cheese board, plum and apple chutney,
our own oatcakes **GF available**

Tea, coffee and mini mince pies

£75 - 4 courses