

# CHRISTMAS DAY

£70 per person including coffee & mints

Teviot smoked salmon blini, crème fraiche, dill, lemon and trout caviar

Border game terrine, Cumberland jelly and lightly dressed mixed leaves

Medley of melons in a refreshing orange and elderflower syrup

Little tower of local haggis, white and black pudding, crispy leeks and a Glenkinchie whisky cream sauce

Rich tomato soup, sour cream and homemade basil pesto

Pineapple and chilli sorbet (cool, sweet & just a hint of heat!)

Roast Border's turkey with bacon, cranberry and chestnut stuffing, chipolatas, cranberry sauce, roast potatoes, roasted roots and seasonal greens

Pan fried Aberdeen Angus fillet steak, chunky chips, rich red wine sauce and leafy greens

Roast monkfish, crushed potatoes, olive oil and watercress

Beetroot and goats cheese Wellington, green beans, roast potatoes

Homemade Carfraemill Christmas pudding with our own brandy sauce

Raspberry, mango, mint and lime pavlova

Salted caramel and chocolate tart with Overlangshaw vanilla bean ice cream

Selection of Scottish cheeses, Carfraemill oatcakes, celery, grapes and our homemade chutney

Coffee and mints