

NOBLES EVENING DINING

CHRISTMAS MENU 2017

2 COURSE DINNER £24

3 COURSE DINNER £28

Ham Hock & Apricot Terrine
Celeriac Remoulade & Pickled Shallots

Scottish Potted Crab
Roasted Beetroot, Lemon Gel & Rye Crispbread

Cumin Roast Baby Carrots
Carrot Purée, Pickled Walnut, Spiced Quinoa & Black Olive Tapenade (v)

Cullen Skink & Buttermilk Bannock

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Rolled Ayrshire Pork Belly
Crackling, Honey Parsnips, Apple Purée & Cider Jus

Roast Guinea Fowl Supreme
Confit Leg & Cranberry Croquette, Bacon & Chestnut Pudding, Broccoli Purée & Thyme Jus

Pan Fried Loch Etive Sea Trout
Puy Lentils, Ruby Chard Peas, Oyster Emulsion & Lemon Butter

Kale & Crowdie Pearl Barley Arancini
Butterbean, Spinach, Arrabiata, Lemon Puree, Beetroot & Fennel Salad (v)

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Lemongrass & Chilli Poached Pear
Dark Chocolate Ganache, Ginger Sorbet & Lime Shortbread

Nobles House Ice Cream (v)

Cheese Board
Selection of British Cheeses, Beetroot & Apple Chutney, Celery,
Grapes & Arran Oaties (v)
£3 Supplement

Panettone Bread & Butter Pudding
Cinnamon Crème Anglaise

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Petit Fours & Coffee for the Table £4 per head