



CROSSBASKET  
CASTLE  
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*Champagne and Canape Reception*

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*Celeriac Veloute, Winter Truffle, Toasted Hazelnuts*

Or

*Balvenie Whisky Cured Salmon, Crowdie, Pickled Beets, Toasted Buckwheat*

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*Pan Seared Red Mullet, Spinach, Roasted Jerusalem Artichoke*

Or

*Pertshire Pheasant, Roasted Squash, Smoked Bacon, Orange Jus Gras*

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*Traditional Free-Range Turkey, Apricot and Pistachio Stuffing, Chipolatas, Roast Potatoes, Brussel Sprouts, Braised Red Cabbage, Cranberry Sauce, Jus, Bread Sauce*

Or

*Venison Wellington, Dauphinoise Potato, Savoy Cabbage, Sauce Poivrade*

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*Homemade Christmas Pudding, Brandy Sauce*

Or

*Mont Blanc, Blackberry, Chocolate Sorbet*

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*Stilton served with a glass of Tawny Port*

*Tea and Coffee with Mince Pies*

**£95.00 per Adult**

**£47.50 per Child aged 12 years and younger**

*WE ENDEAVOUR TO USE LOCAL PRODUCE WHEREVER POSSIBLE*

*Poultry from Gartmorn Farm and St Brides, Meats and Game from Ochill Foods,  
Fish and Shellfish from Campbells Prime Meats and Loch Fyne Oysters, Vegetables and Potatoes from Albert Bartlett and Caldwell's Farm,  
Free Range Eggs from Kilduncan's of Leven, Dairy from Katy Rodgers*

*Service charge is not applied to your final bill any gratuity is at a discretion of our guests*

*Albert & Michel Roux Jr*  
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