



THE
RESTAURANT
ONE DEVONSHIRE GARDENS
Celebration Menu

Chicken Liver Parfait

Spiced Pear Chutney, Chicory, Thyme Brioche

White Onion and Corra Linn Cheese Soup

Croutons, Herb Oil (VGIA)

Citrus Cured Kilmelford Sea Trout

Pickled Kohlrabi, Horseradish Crème Fraiche, Nasturtium

Ayrshire Beetroot Tartare

Whipped Goats Cheese, Pickled Golden Beetroot, Orange (VGIA)

Free Range Turkey Paupiette stuffed with Sage and Onion

Caramelised Roscoff Onion, Onion Purée, Pickled Cranberries, Sprout Tops, Roast Potatoes, Red Wine Jus

Wild Inverness-shire Venison

Roast Jerusalem Artichoke, Hazelnuts, Pickled Blackberries, Port Jus

Poached North Sea Hake Fillet

Golden Beetroot, Radish, Sweet Potato, Watercress Sauce

Corra Linn and Herb Gnocchetti

Roast Butternut Squash, Maitake Mushroom, Walnuts, Pickled Mushrooms

Campbells Gold Sirloin Steak – (£12 supplement)

Campbells Gold Fillet Steak – (£16 supplement)

Both served with Julienne Fries & Peppercorn Sauce

Traditional Christmas Pudding

Brandy Sauce (VGIA)

Sticky Toffee Pudding

Caramel Sauce, Vanilla Bean Ice Cream

Dark Chocolate Delice

Salted Caramel, Cocoa Tuille, Coffee Ice Cream

Selection of British and Continental Cheese

Oatcakes, Crackers, Chutney

£55 per person

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. [VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals.

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. Some dishes may be subject to change due to seasonal availability and the sourcing of the freshest local ingredients