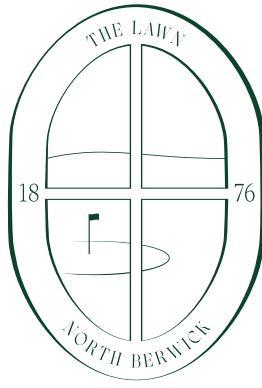


@THELAWNSCOTLAND



FESTIVE MENU



STARTERS

CHICKEN LIVER PARFAIT
ORANGE, TARRAGON, BRIOCHE

HERITAGE GOLDEN BEETS
ERRINGTON GOATS CURD, ROWAN BERRIES, BASIL, WALNUTS

BELHAVEN SMOKED TROUT
PEAR, CREME FRAICHE, PICKLED FENNEL

MAINS

CUMBRIAN TURKEY BREAST
APRICOT & SAGE STUFFING, TRADITIONAL TRIMMINGS

WHOLE SEA BREAM
LEMON, CAPER, SEA VEG & SOFT HERBS, POMME ANNA

PARSNIP, BLUE CHEESE & LEEK PIE
ARRAN MUSTARD, WINTER SALAD

DESSERT

STICKY TOFFEE PUDDING
FROZEN CUSTARD, BUTTERSCOTCH, PECANS

CHOCOLATE & BROWN BUTTER
COCONUT, PASSIONFRUIT

MANDARIN TRIFLE
WHISKY, TONKA BEAN, ALMOND

3 COURSES 49 PP OR 59 PP WITH A GLASS OF FIZZ

+ 4.5 ANDANTE SOURDOUGH AND EDINBURGH BUTTER CO.

+ 10 CHEESE COURSE
ARRAN BLUE, HONEY CAKE, WALNUTS, GOLDEN RAISINS, CELERY & APPLE

+ 5 MINCE PIES AND COFFEE OR TEA