



## *Festive Foyre Menu*

### **Starters**

Ugie Smoked Salmon and Prawns Marie Rose  
with a Fennel and Potato Salad

Duck Liver Butter Parfait  
with Cranberry Relish and Melba Toast

Pearls of Melon  
with Pomegranate Sorbet (v)

Christmas Broth

### **Mains**

Roast Monkfish  
with Drambuie Cream Chive Sauce

Traditional Roast Turkey and Trimmings

Butternut Squash and Quinoa Roulade (v)

Slow Braised Buchan Beef  
with a Chasseur Sauce

All main courses are served with Front Room vegetables and potatoes

### **Desserts**

Chocolate Bavaois  
with Black Cherry Compote

Christmas Pudding and Brandy Sauce

Palace Trio of Desserts:  
Sticky Toffee Pudding Cheesecake  
Chocolate Choux Bun  
Honeycomb Rocher

Christmas Pudding and Brandy Sauce

Tea/Coffee and Mints

**£24 per person (1 course)**

**£33 per person (2 course)**

**£42 per person (3 course)**