

# Amber by Day Christmas 2009



## Starters

Pheasant and spiced apple terrine with rosemary jelly

Cream of leek, potato and chestnut soup

Toasted herb bread with goats cheese and cranberry sauce

## Main courses

Baked sea bream on a bed of winter greens with herb butter

Escalope of turkey with air dried ham and sage

Upside down tart of chicory, cherry tomatoes and black Crowdie cheese

*All main courses served with potatoes and root vegetables*

## Desserts

Chocolate and walnut filo with pear compote

Lemon and ginger mousse with cinnamon cream

Treacle sponge with whisky custard

Filter coffee and homemade Scottish fudge

Christmas cracker

**£18.50 per person**