



Amber by Night Christmas 2009

Starters

Pheasant and spiced apple terrine with rosemary jelly

Fennel and sea salt cured salmon with dill dressing

Cream of leek, potato and chestnut soup

Dunbar prawns with fiery rosehip jelly

Toasted herb bread with goats cheese and cranberry sauce

Main courses

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

Honey glazed duck with Dundee marmalade

Medallions of beef fillet with rich dark wild mushroom sauce

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 creamy garlic potatoes and root vegetables

Desserts

Coffee and whisky crème brulee with shortbread biscuit

Chocolate and walnut filo with pear compote

Lemon and ginger mousse with cinnamon cream

Treacle sponge with whisky custard

Selection of Scottish cheese with oatcakes and homemade chutney

Fresh ground coffee and homemade Scottish fudge

Christmas cracker

£37.50 per person