THE GLYNHILL HOTEL & SPA

FESTIVE MENU

Lunch - 2 courses £26 | 3 courses £32
Dinner - 3 courses £36

Starters

Roasted Winter vegetable & red lentil soup, warm artisan bread, Scottish butter (v, vg, gf)

Chicken liver parfait, toasted brioche, spiced tomato chutney, aged balsamic glaze

Smoked salmon & king prawn cocktail, baby gem lettuce, classic Marie rose sauce, lemon, brown bread & butter

Winter beetroot & whipped goat's cheese, candied wlnuts, watercress, aged balsamic dressing (v)

Main Courses

Roast Perthshire turkey, sage & onion stuffing, pigs in blankets, duck fat roast potatoes, Winter vegetables, rich roasting jus

12 hour braised featherblade of beef, honey roasted carrots, fondant potato, buttered Winter greens, peppercorn jus

Fillet of cod, silky pomme purée, buttered Winter greens, roasted heritage carrots, warm brown butter emulsion, capers, samphire

Mushroom, chestnut & cranberry wellington, olive oil pomme purée, seasonal Winter vegetables, rich red wine jus (v, vg)

Desserts

White chocolate & raspberry cheesecake, berry coulis, seasonal garnish

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Rich chocolate brownie, vanilla ice cream

Trio of ice cream or sorbet

Tea or coffee

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