INDIGO YARD
CHRISTMAS LUNCH

Celebrating Scottish Land & Sea

STARTERS

CELERIAC SOUP
toasted seeds, micro parsley, crème fraîche

HAM HAUGH & PARSLEY TERRINE
spiced apple chutney, crisp breads, pickles

PRAWN COCKTAIL
tomato salsa, cherry tomatoes, paprika Marie rose, iceberg

HAGGIS BON BON
whisky sauce, neep purée.

MAINS

TURKEY ROULADE
served with traditional garnish & turkey jus

TORCHED MACKEREL
apple & fennel remoulade, winter salad, crushed spiced new potatoes

GRILLED FLAT IRON STEAK
roast potatoes, tender stem broccoli, glazed carrot, red wine jus

CHARRED GRAFFITI AUBERGINE
celeriac champ, pomegranate molasses, winter salad

DESSERTS

CHRISTMAS PUDDING
brandy sauce, cranberries

FIG & PECAN CHEESECAKE
candied pecans, figs, kataifi pastry, heather honey

TREACLE TART
candied lemon, clotted cream ice cream

PEAR AND APPLE CINNAMON CRUMBLE
shortbread crumble, vanilla ice cream

INDIGO YARD

CHRISTMAS DIINNER

Celebrating Scottish Land & Sea

STARTERS

CELERIAC SOUP
toasted seeds, micro parsley, crème fraîche

PRAWN COCKTAIL
tomato salsa, cherry tomatoes, paprika Marie rose, iceberg

DUCK PÂTÉ
plum chutney, rosemary scone, crème fraîche, micro greens

VENISON HAGGIS BON BONS
whisky sauce, neep purée

MAINS

TURKEY ROULADE
served with traditional garnish & turkey jus

CHARRED GRAFFITI AUBERGINE
celeriac champ, pomegranate molasses, winter salad

SEAWEED BUTTER SALMON
apple & fennel remoulade, winter salad, crushed spiced new potatoes

GRILLED RIBEYE
roast potatoes, tender stem broccoli, glazed carrot, red wine jus

DESSERTS

CHRISTMAS PUDDING
brandy sauce, cranberries

TREACLE TART
candied lemon, clotted cream ice cream

STICKY TOFFEE PUDDING
salted caramel sauce, vanilla ice cream

FIG & PECAN CHEESECAKE
candied pecans, figs, kataifi pastry, heather honey

INDIGO YARD

LUNCH

2 COURSES £36

3 COURSES £40

DINNER

2 COURSES £40

3 COURSES £50

2 Course Lunch & Dinner only available Sunday - Wednesday.

GET MERRY

COMPLIMENTARY GLASS OF FIZZ, BOTTLE OF BEER OR SOFT DRINK

Available Sunday–Wednesday on all 3-course festive menu bookings at lunch and dinner.