

WELCOME TO HEIGHTS RESTAURANT ON CHRISTMAS DAY 2020

STARTER

Jerusalem artichoke velouté
shaved chestnut chilli oil

Duck & foie gras terrine
caramelised fig, white truffle foam, curly endive

Hot smoked salmon
warm caponata, pickled fennel

Smoked aubergine Mille feuille
tomato, lime & coriander salsa, pomegranate glaze

INTERMEDIATE

Champagne, lime & ginger sorbet

MAIN

28 day dry aged fillet of beef
topped with Forest mushrooms served with carrot, parsnip, dauphinois,
butternut squash sage purée & sauce bourguignon

Honey glazed fillet of cod
chilli citrus coriander risotto, sesame seed glaze

Turkey roulade
with sage & onion stuffing, glazed vegetables, roasted potatoes,
Yorkshire pudding, pigs in blankets & rich turkey gravy

Roast butternut squash & artichoke
goat cheese tart, cauliflower & chicory salad, basil pesto

DESSERT

Traditional Christmas pudding
creme Anglaise

Blueberry creme brulee
with pistachio & sea salt shortbread

Arran cheese taster board
served with spiced pear chutney, charcoal oatcakes

Chocolate & raspberry torte
forest berry compote, candied almonds

Freshly brewed coffee & tea served with mince pies



This is a disposable, single use menu & will be recycled after use

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full information is available, please ask a team member for details.