



FIFTEEN NINETY NINE

*events · weddings · dining*

## Christmas Dinner 2016

**£35 per person**

### Starter

Royal College prawn cocktail

Chestnut soup with apple cream and crispy duck confit

Warm feta cheese and sour cream scone with leek and wild mushroom fricasse (V)

### Main

Crown of poussin with corn bread stuffing, confit chicken bon bon and pancetta crisp served with fondant potato and roast root vegetables

Braised ox cheek cooked in heather ale served with bubble and squeak cake, Madeira mushrooms and curly kale, parmesan crisp

Honey roasted butternut squash, chilli, spinach and ricotta parcel with tomato and basil sauce (V)

### Dessert

Sticky orange cake with Christmas pudding ice cream

Manor house trifle with amaretti biscuits, apricot puree, Olde English custard and orange syllabub

Isle of Mull cheddar and Dunsyre blue cheese with Perthshire oatcakes and chutney

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Coffee & Tablet to finish



**A pre-order will be taken  
Prices may be subject to change**