



There's something truly special about Christmas at Vespers. The dining room glows with festive charm, and the menu is full of seasonal favourites, all made with the best local ingredients. It's a place to slow down, savour the moment, and enjoy a little luxury in the heart of the Culloden Estate

# THE MENU CHRISTMAS DAY

## TABLE - SERVED FESTIVE CANAPÉS

### To Start

#### ROCKVALE FARM CONFIT CHICKEN, GRANT'S HAM AND LEEK TERRINE

Pickled Mushroom, Celeriac, Tarragon Emulsion, Apricot Gel

#### CULLODEN PRAWN COCKTAIL

Tiger Prawns, Kilkeel Crab and Tomato Mayonnaise, Crisp Iceberg, Bloody Mary Shot

#### BUTTERNUT SQUASH RISOTTO (V, VE)

Brown Butter, Crispy Sage, Crème Fraîche

### Soup

#### WILSON'S POTATO AND WATERCRESS

Crisp Pancetta, Truffle and Parmesan

### Main Course

#### BUTTER-ROASTED TURKEY & GRANT'S SUGAR-BAKED HAM

Sage Stuffing, Pigs in Blankets, Roast Turkey Gravy

#### ROAST MILL DAM FLAX-FED IRISH SIRLOIN OF BEEF (*Served Pink*)

Celeriac Purée, Glazed Onion, Beef Jus

#### ORGANIC SALMON EN CROÛTE

Dill Oil, Lobster and Champagne Sauce

#### ROASTED VEGETABLE & COUSCOUS WELLINGTON (V, VE)

Tomato & Bell Pepper Stew

*Family Service of Local Vegetables, Roast and Mashed Potatoes*

### To Follow

#### ASSIETTE OF MINIATURE DESSERTS

*or*

#### TRADITIONAL CHRISTMAS PUDDING

Brandy Anglaise

#### THOMPSON'S TEA OR S.D BELL'S COFFEE

**A 10% discretionary service charge will be applied**

All our food is prepared in a kitchen where nuts, gluten, and other known allergens may be present. Please note we take caution to prevent cross-contamination. If you have a food allergy, we advise you to speak to a member of staff before placing an order.