



Festive Mid-Week Lunch

Monday – Friday

Cream of baby leek, potato and watercress soup & parsley oil

Oak smoked salmon, pea shoots with dill mustard sauce

Ham hock terrine, plum & apple chutney,
baby leaf & sourdough bread shards

Seasonal melon, macerated berry compote & cassis sorbet

Traditional roast turkey breast, bacon wrapped chipolatas,
apricot & thyme stuffing, roast potatoes,
glazed roots & steamed sprouts pan jus

Pan seared seabass fillets, crushed new potatoes,
winter greens & shellfish bisque

Braised blade of beef, whipped potatoes, tender stem broccoli & pan jus

Potato gnocci, bound in garlic, tomato & herb cream
with roast Mediterranean veg

Steamed Christmas pudding with brandy & double cream sauce

Dark chocolate & orange tart, Chantilly cream & orange jel

Raspberry panacotta, lemon balm Anglaise & ginger biscuit crumb

Selection of cheeses, oat cakes, plum & apply chutney

Freshly brewed tea and coffee
served with mince pies

Truly Unforgettable



Festive Sunday Lunch

Monday – Friday

Plum tomato and roasted pepper soup, basil and black crushed pepper

Smooth parfait of chicken liver, red onion chutney and Arran Oaties

Pan scallops with cauliflower puree and black pudding crumb

Seasonal melon, macerated berry compose and cassis sorbet

Champagne sorbet with a blackcurrant Syrup

Traditional roast turkey breast, bacon wrapped chipolatas,
apricot & thyme stuffing, roast potatoes, glazed roots,
steamed sprouts pan jus

Roast sirloin of Scottish beef, Yorkshire pudding
bubble & squeak with a port wine gravy

Roasted salmon fillet, white wine & langoustine sauce

Roast rump of Scottish lamb, dauphinoise potatoes & rosemary Jus

Potato gnocchi, garlic, tomato & herb cream with roasted Mediterranean vegetables

Served with seasonal vegetables & potatoes

Steamed Christmas pudding served with brandy & double cream sauce

Hot chocolate fondant, chocolate sauce, Chantilly cream & Brandied cherries

Raspberry pancetta, lemon balm Anlaise, ginger biscuit crumb

Selection of cheeses, oat cakes, plum & apply chutney

Freshly brewed tea and coffee
served with mince pies

Truly Unforgettable



Christmas Eve Cristal Restaurant

Cream of baby leek, potato, & watercress soup & parsley oil

Ham hock terrine, plum & apple chutney, baby leaf,
& sourdough bread shards

Pan scallops with cauliflower puree & black pudding crumb

Smooth smooth parfait of chicken liver,
red onion chutney & Arran Oaties

North Atlantic prawn & avocado cocktail

Mitchells of Erskine 8oz sirloin steak,
grilled tomato, mushroom, chunky chips & a peppercorn sauce

Smoked bacon wrapped breast of chicken,
olive oil mash, creamed leeks & a tarragon jus

Pan seared duck breast, celeriac puree
with honey roast veg finished with orange & a peppercorn jus

Pan seared seabass fillet,
crushed potatoes, shellfish bisque

Potato gnocchi, garlic,
tomato and herb cream with roasted Mediterranean vegetables

Sticky toffee pudding, toffee sauce & vanilla ice cream

Dark chocolate orange tart, Chantilly cream & orange jel

Vanilla cheesecake with strawberries & strawberry jel

Selection of cheeses, oat cakes, plum & apply chutney

Freshly brewed tea and coffee
served with mince pies

Truly Unforgettable



Family Christmas Day Lunch Morton House

Cream of baby leek, potato, & watercress parsley oil

North Atlantic prawn & lobster cocktail

Smooth parfait of chicken liver, red onion chutney & Arran Oaties

Warm Goats cheese and beetroot salad & toasted almonds

From the Carvery

Roast turkey crown with all the trimmings

Roast sirloin of beef & Yorkshire pudding

Honey and port glazed gammon & roasted apple

Pan seared salmon fillet, tomato & prawn butter sauce

Roast sweet potato & feta cheese parcel, with rocket & a sweet chilli dressing

Selection of seasonal vegetables

Steamed Christmas pudding served with brandy & double cream sauce

Classic lemon tart, blackcurrant compote, vanilla Anglaise

Chocolate cremeux, poached pear & pecan granola

Selection of cheeses, oat cakes, plum & apply chutney

Freshly brewed tea and coffee
served with mince pies

Truly Unforgettable



Boxing Day Lunch

Plum tomato & roasted pepper soup, basil
and black crushed pepper

North Atlantic prawn & lobster cocktail

Pan Scallops with cauliflower purée & black pudding crumb

Warm Goats cheese & beetroot salad & toasted almonds

Ham hock terrine, plum & apple chutney, baby leaf,
& sourdough bread shards

Blackcurrant sorbet, Champagne syrup

Roast sirloin beef, Yorkshire pudding, roast potatoes & pan jus

Smoked bacon wrapped breast of chicken, olive oil mash,
creamed leeks, & a tarragon jus

Pan seared seabass fillet, crushed potatoes, shellfish bisque

Roast rack of lamb, dauphinoise potatoes & tarragon jus

Potato gnocchi, garlic, tomato & herb cream
with roasted Mediterranean vegetables

Sticky toffee pudding, toffee sauce & vanilla ice cream

Classic sherry & red berry trifle

Chocolate cremeux, poached pear & pecan granola

Selection of cheeses, oat cakes, plum & apply chutney

Freshly brewed tea and coffee
served with mince pies

Truly Unforgettable



New Year's Eve

North Atlantic prawn & lobster cocktail,
and Bloody Mary foam

McSweens Haggis, neeps & tatties,
toasted oats & a whiskey sauce

Mitchells of Erskine fillet steak,
dauphinoise potatoes,
fine beans roasted
in smoked bacon, baby carrots
& a Beaujolais jus

Assiette of desserts

Freshly brewed tea & coffee
served with petit fours

Truly Unforgettable



Party Nights

Plum tomato & roasted pepper soup, basil
& black crushed pepper

Haggis, neeps & tatties
with a whiskey sauce & toasted oats

Traditional roast turkey breast, bacon wrapped chipolatas,
apricot & thyme stuffing, roast potatoes, glazed roots,
steamed sprouts pan jus

Pan seared seabass fillet, garlic & chive mash,
tender stem broccoli, glazed carrots, langoustine bisque

Roast sweet potato & feta cheese parcel,
served with rocket & sweet chilli dressing

Steamed Christmas pudding served
with brandy & double cream sauce

Dark chocolate & orange tart, Chantilly cream
& orange jel

Freshly brewed tea and coffee
served with mince pies

Truly Unforgettable



HOTEL SPA GOLF

Boxing Day

Morton House

Smoked Scottish salmon,
avruga, sorrel strained yoghurt,
lemon gel, & charcoal rye shards

McSweens haggis, neeps & tatties,
toasted oats & a whiskey sauce

Fillet steak, dauphinoise potatoes,
fine beans roasted in smoked bacon,
baby carrots, served with a Beaujolais jus

Assiette of desserts

Freshly brewed tea & coffee
served with petit fours

Truly Unforgettable



Merry Christmas

Hot smoked salmon, pickled cucumber, tomato & coriander salsa

Plum tomato & roasted pepper soup, basil & black crushed pepper

Ballantine of confit duck, artichoke, hazelnut & shaved truffle

North Atlantic prawn & lobster cocktail with a Bloody Mary foam

Goats cheese mousse, heritage beetroot, candied walnuts & parsley oil

Champagne sorbet with a blackcurrant syrup

Traditional roast turkey breast, bacon wrapped chipolatas,
apricot & thyme stuffing, roast potatoes, glazed roots,
steamed sprouts pan jus

Roast sirloin of scottish beef, yorkshire pudding
bubble and squeak, & port wine gravy

Roast rack of lamb, dauphinoise potatoes & tarragon jus

Pan fried halibut fillet, mussel & clam chowder

Roast sweet potato and feta cheese parcel,
with rocket & sweet chilli dressing

Steamed Christmas pudding served with brandy & double cream sauce

Classic sherry and red berry trifle

Chocolate cremeux, poached pear & pecan granola

Raspberry panacotta, lemon balm Anglaise & ginger biscuit crumb

Selection of cheeses, oat cakes, plum & apply chutney

Freshly brewed tea and coffee
served with mince pies & Christmas cake

Truly Unforgettable