

CHRISTMAS DAY

£100 PER PERSON

Childrens menu and price available on request

TO START...

CURED SALMON

gin compressed cucumber,
pickled fennel, horseradish
yoghurt, salmon roe

CHICKEN AND HAM TERRINE

house pickles, beer mustard,
overnight oats bread roll

ROASTED SQUASH RISOTTO (VG)

toasted pumpkin seeds,
crispy kale

SEARED SCALLOPS

cauliflower purée, tikka
masala lentils, chive oil

THE MAIN EVENT...

TURKEY BALMORAL

turkey and haggis ballotine,
pigs in blankets, duck fat
roasted potatoes, sautéed
sprouts, glazed heritage
carrots, gravy,
cranberry sauce

BAKED SEA BASS

grilled leeks, chard, barley,
sea herbs, lemon and
shrimp butter

ROOT VEGETABLE PIE (VG)

parsnip purée, vegan black
pudding, tenderstem
broccoli, herb sauce

GRILLED 8OZ BEEF FILLET

dauphinoise potatoes,
creamed spinach,
mushroom duxelles,
braised chicory,
red wine jus

SOMETHING SWEET...

DUNDEE TART (VG)

orange and almond tart,
orange curd, mince pie
ice cream

WHISKY BABA (V)

vanilla mascarpone cream,
mulled apples, honey
granola, raspberry
ice cream

BLACK FOREST ALASKA

chocolate sponge, sour
cherry and white chocolate
parfait, meringue

SCOTTISH CHEESEBOARD

Isle of Mull cheddar |
Crowdie | Morangie Brie |
Hebridean Blue

(V) – VEGETARIAN (VG) – VEGAN

Many of our dishes are available gluten free & / or dairy free versions – ask your server for more information. Please note our food is prepared in a kitchen where major allergens including nuts, cereals, shellfish and others are present and our menu does not include all ingredients. Please speak to your server if you have any allergies or intolerances to foods. All meat weights are uncooked.

Prices are in GBP and include VAT. A discretionary service charge of 12% is applied to all tables.