

# SIGNATURE CHRISTMAS MENU

Three courses  
89

---

## Menage a Quatre - A Selection of Cured fish

*Smoked halibut, Dunkeld smoked salmon, Boisdale whisky salmon, Orkney herring*

---

## Cote de Boeuf

*Roast 45-day, grass-fed, dry aged Scotch prime rib of beef on the bone  
Goose-fat roast potatoes, smoked bearnaise sauce, heritage vegetables*

---

## Selection of British Cheese

*Spiced mustard fruits, Scottish oatcakes*

---

## MIDDLE COURSE (OPTIONAL)

### Mini Roast Dumfriesshire Blackface Haggis

*Neeps, tatties, liquor*

*(25ml noggin of Lower East Side Malt Whisky | 6 supplement)*

All dietary & vegetarian options & requested will be made available on the day.  
Although all our main courses are substantial you may wish extra side orders  
for your table to be ordered in advance of your arrival