

CHRISTMAS MENU ONE

Three courses 46.50

FIRST COURSES

Dunkeld classic oak smoked salmon

multiple award-winning salmon from the Scottish Highlands

Crispy squid, chilli & Tellicherry pepper

cucumber pickle, lime & chilli mayonnaise

Partridge & foie gras parfait

spiced caramelised apple compote, toasted brioche

Avocado, blood orange & almond salad

lemon, mint, cold pressed olive oil

MIDDLE COURSE (OPTIONAL)

Mini roast Dumfriesshire blackface haggis

neeps, tatties, liquor

25ml noggin of The Glenrothes 10yo | 5 supplement

MAIN COURSES

Roast Norfolk bronze turkey wrapped in Parma ham

goose-fat roast potatoes, cranberry stuffing, heritage vegetables, venison-in-blankets

Roast fillet of Cornish hake, chorizo & pickled mussels

chickpeas, black kale, coriander

Slow braised Blackface shank of lamb

mashed potatoes, winter greens, claret & shallot sauce

Jerusalem artichoke risotto, wild mushrooms & rosemary

parmesan, herb green sauce

DESSERT

Black cherry & Amaretto Christmas pudding

custard, candied almonds

Madagascan dark chocolate & raspberry cheesecake

macerated raspberries, honeycomb

Selection of British cheese

spiced mustard fruits, Scottish oatcakes | 5 supplement

Honey, ginger & passion-fruit parfait

toasted cocoa nibs

EXTRA SIDES

Venison in blankets | 3.5

Goose fat roast potatoes | 3.5

Brussel sprouts, chestnuts & bacon lardons | 3.5

All dietary requests and vegetarian options will be available on the day.
All main courses are substantial but you may wish to pre order extra side dishes.

CHRISTMAS MENU TWO

Three courses 59.50

FIRST COURSES

Menage a quatre - a selection of cured fish
smoked halibut, Dunkeld smoked salmon, whisky cured salmon, Orkney herring

Lobster bisque
splash of Armagnac, croutons, dulse

London burrata, wood roasted peppers & soft herbs
cold pressed olive oil, Amalfi lemon

Carpaccio of juniper cured & smoked wild venison
pickled chanterelles, rocket, parmesan

MIDDLE COURSE (OPTIONAL)

Mini roast Dumfriesshire blackface haggis
neeps, tatties, liquor
25ml noggin of The Glenrothes 10yo | 5 supplement

MAIN COURSES

12oz dry-aged Aberdeenshire ribeye steak (served medium- rare)
thrice cooked hand-cut chips, broccoli, béarnaise sauce

Poached wild sea bass fillet
crab & spinach risotto, herb green sauce

Roast Norfolk bronze turkey wrapped in Parma ham
goose-fat roast potatoes, cranberry stuffing, heritage vegetables, venison-in-blankets

Organic fettuccine with Italian black winter truffles
white truffle butter, parmesan

DESSERT

Black cherry & amaretto Christmas pudding
custard, candied almonds

Madagascan dark chocolate & raspberry cheesecake
macerated raspberries, honeycomb

Selection of British cheese
spiced mustard fruits, Scottish oatcakes | 5 supplement

Honey, ginger & passion-fruit parfait
toasted cocoa nibs

EXTRA SIDES

Venison in blankets | 3.5

Goose fat roast potatoes | 3.5

Brussel sprouts, chestnuts & bacon lardons | 3.5

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