

CHRISTMAS SHOW TIME

Two Course Menu

FIRST COURSES

Dunkeld classic oak smoked salmon

multiple award-winning salmon from the Scottish Highlands

Lobster bisque

splash of armagnac, croutons, dulse

Partridge & foie gras parfait

spiced caramelised apple compote, toasted brioche

London burrata, wood roast peppers & soft herbs

cold pressed olive oil, Amalfi lemon

Mini roast Dumfriesshire blackface haggis

neeps, tatties, liquor

25ml noggin of The Glenrothes 10yo | 5 supplement

Avocado, blood orange & almond salad

lemon, mint, cold pressed olive oil

Crispy squid, chilli & Tellicherry pepper

cucumber pickle, lime & chilli mayonnaise

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

12oz dry-aged Aberdeenshire ribeye steak (served medium-rare)

thrice cooked hand-cut chips, broccoli, béarnaise sauce

Fish of the Day

daily fresh fish from the south coast — please ask for details

Slow braised Blackface shank of lamb

mashed potatoes, winter greens, claret & shallot sauce

Jerusalem artichoke risotto, wild mushrooms & rosemary

parmesan, green herb sauce

PUDDING

Black cherry & amaretto Christmas pudding

custard, candied almonds | 9.5

Madagascan dark chocolate & raspberry cheesecake

macerated raspberries, honeycomb | 10

Sticky toffee pudding

toffee & Jamaican rum sauce, Cornish clotted cream | 9

Selection of British cheese

spiced mustard fruits, Scottish oatcakes | 12

Honey, ginger & passion-fruit parfait

toasted cocoa nib | 8.5