



CHRISTMAS 2026

MENU 1

69.5

FIRST COURSE

Dunked Classic Oak Smoked Salmon

Multiple award-winning salmon from the Scottish Highlands

Sicilian Orange, Fennel & Confit Carrot Salad

Mint, quinoa, smoked almonds

Cullen Skink

Traditional smoked haddock chowder, leeks and quails eggs

Pressed Ham Hock Terrine, Figs & Pistachio Nuts

Black truffle and celeriac remoulade

OPTIONAL INTERMEDIATE COURSE

Mini Dumfriesshire Blackface Haggis

Served with mashed potatoes, bashed neeps and liquor 12.5 SUPPLEMENT

Add a 25ml noggin Reserva Andalusia 8.6 | Tomintoul 10yr 7.9 | Tomintoul 16yr 11.9

MAIN COURSE

Roast Norfolk Bronze Turkey Wrapped in Parma Ham

Goose-fat roast potatoes, cranberry and chestnut stuffing, heritage vegetables, pigs-in-blankets

Smoked Haddock, Orkney Salmon & Devonshire Crab Fishcake

Creamed leeks, horseradish and lemon

Butternut Squash Risotto, Sage & Parmesan

Sautéed king oyster mushrooms

Wild Scottish Venison Pie

Mashed potatoes, winter greens, Claret gravy

PUDDING

Black Cherry & Amaretto Christmas Pudding

Great custard, candid almonds

Cherry Cranachan 'Tiramisu'

Honey, whisky mascarpone, Valrhona cocoa

Selection of British Cheese

Spiced pear chutney, Scottish oatcakes

7 SUPPLEMENT

Valrhona Dark Chocolate 'Marquise'

Black current, honeycomb

SIDES

Although all our main courses are substantial you may wish extra side orders for your table to be ordered in advance of your arrival

All 7.5 per portion

Pigs in blankets | Goose fat roast potatoes | Brussels sprouts, chestnuts and bacon lardons



CHRISTMAS 2026

MENU 2

79.5

FIRST COURSE

Dressed Devonshire Crab with Avocado

Smoked salmon tartare, trout caviar

London Burrata

Soft herb pesto, chickpeas, black walnut

Tartare of Wild Scottish Venison

Smoked olive oil, confit yolk, toasted sourdough

Crispy Squid, Chilli & Tellicherry Pepper

Cucumber pickles, chilli mayonnaise

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MAIN COURSE

Dry-aged Aberdeenshire Fillet Steak (served medium-rare)

Thrice cooked hand-cut chips, béarnaise sauce

Roast Norfolk Bronze Turkey Wrapped in Parma Ham

Goose-fat roast potatoes, cranberry and chestnut stuffing, heritage vegetables, pigs-in-blankets

Sautéed Potato Gnocchi, Roast Cauliflower & Black Truffle

Torn Somerset goats' cheese

Roast Fillet of Scottish Seatrout, Shetland Mussel & Fennel Escabeche

Saffron, white wine and chive sauce

PUDDING

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Great custard, candid almonds

Cherry Cranachan 'Tiramisu'

Honey, whisky mascarpone, Valrhona cocoa

Selection of British Cheese

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Black current, honeycomb

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All dietary & vegetarian options & requested will be made available on the day



CHRISTMAS 2026
SIGNATURE

125

Lobster 'Thermidor'

Triple cheese, mustard, tarragon

or

Dressed Devonshire Crab with Avocado

Smoked salmon tartare, trout caviar

Wild Venison & Haggis 'Wellington' – For the table to share

Whipped potatoes with white truffle butter, Spiced red cabbage, Claret Gravy

Cherry Cranachan 'Tiramisu'

Honey, whisky mascarpone, Valrhona cocoa

or

Valrhona Dark Chocolate 'Marquise'

Black current, honeycomb

Selection of British Cheese for the Table to Share

Spiced mustard fruits, Scottish oatcakes

OPTIONAL INTERMEDIATE COURSE

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