



CHRISTMAS 2026

# MENU 1

69.5

## FIRST COURSE

### **Dunkeld 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, candied almonds*

### **Cherry Cranachan 'Tiramisu'**

*Honey, whisky mascarpone, Valrhona cocoa*

### **Selection of British Cheese**

*Spiced pear chutney, Scottish oatcakes*

7 SUPPLEMENT

### **Valrhona Dark Chocolate 'Marquise'**

*Blackcurrant, 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*

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



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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**Mini Dumfriesshire Blackface Haggis**

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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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**Selection of British Cheese**

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CHRISTMAS 2026  
**SIGNATURE**  
125

**Lobster 'Thermidor'**

*Triple cheese, mustard, tarragon*

or

**Dressed Devonshire Crab with Avocado**

*Smoked salmon tartare, trout caviar*

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

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

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**Cherry Cranachan 'Tiramisu'**

*Honey, whisky mascarpone, Valrhona cocoa*

or

**Valrhona Dark Chocolate 'Marquise'**

*Blackcurrant, honeycomb*

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**Selection of British Cheese for the Table to Share**

*Spiced mustard fruits, Scottish oatcakes*

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