



CHRISTMAS 2026

MENU 1

69.5

FIRST COURSE

Dunkeld Classic Oak Smoked Salmon

Multiple award-winning salmon from the Scottish Highlands

Cullen Skink

Leek and potato soup, Arbroath Smokie, quail's eggs and chives

Pressed Terrine of Wild Scottish Game

Celeriac remoulade, Cumberland sauce, sourdough toast

Cider-Baked Beetroots, Wiltshire Goat's Cheese & Winter Leaf

Pumpkin seed cracker, honey, chilli

OPTIONAL INTERMEDIATE COURSE

Mini Dumfriesshire Blackface Haggis

Served with mashed potatoes, bashed neeps and liquor 12.5 SUPPLEMENT

Add a 25ml noggin Reserva Andaluca 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 stuffing, heritage vegetables, pigs-in-blankets

Smoked Haddock, Seatrout & Prawn Fishcake

Wilted spinach, Champagne sauce, trout caviar

Slow Cooked Feather-blade of Scottish Beef 'Bourguignon'

Potato mousseline, brussels tops, horseradish

Wild Mushroom & Jerusalem Artichoke Risotto

Lovage and chestnut pesto, artichoke crisps

PUDDING

Black Cherry & Amaretto Christmas Pudding

Great custard, candied almonds

White Chocolate & Buttermilk Panna Cotta

Mulled fruits, vanilla tuille

Baked Vanilla & Tonka Bean Cheesecake

Caramelised pineapple and ginger syrup

Selection of British Cheese

Spiced pear chutney, Scottish oatcakes

7 SUPPLEMENT

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

King Prawn & Avocado Cocktail

English lettuce, herb-green sauce, brown crab Marie Rose

London Burrata

Soft herb pesto, red peppers, cold pressed olive oil

Crispy Squid, Chilli & Tellicherry Pepper

Cucumber pickle, lemon, sriracha mayonnaise

Juniper-Cured Carpaccio of Wild Scottish Venison

Celeriac and apple remoulade, hazelnuts, shaved Pecorino

OPTIONAL INTERMEDIATE COURSE

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

Baked Fillet of Halibut, Crab, Soft Herb & Parmesan Crust

Braised Swiss chard, butter beans, smoky tomato salsa

Roast Norfolk Bronze Turkey Wrapped in Parma Ham

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

Celeriac, Lentil & Mushroom 'Lasagne'

Parsnip velouté, black garlic puree & crispy shallots

PUDDING

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Great custard, candied almonds

White Chocolate & Buttermilk Panna Cotta

Mulled fruits, vanilla tuille

Baked Vanilla & Tonka Bean Cheesecake

Caramelised pineapple and ginger syrup

Selection of British Cheese

Spiced pear chutney, Scottish oatcakes

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CHRISTMAS 2026
SIGNATURE

110

Lobster, King Prawn & Cornish Crab Cocktail

Seasonal leaves, avocado and brown crab Marie-rose

or

Risotto with Italian Black Truffles

White truffle butter, shaved Pecorino

Roast Dry Aged Chateaubriand – For the table to share

Goose-fat roast potatoes, smoked bearnaise sauce, heritage vegetables

White Chocolate & Buttermilk Panna Cotta

Mulled fruits, vanilla tuille

or

Baked Vanilla & Tonka Bean Cheesecake

Caramelised pineapple and ginger syrup

Selection of British Cheese for the Table to Share

Spiced mustard fruits, Scottish oatcakes

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