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 Andalucia 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

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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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White Chocolate & Buttermilk Panna Cotta
Mulled fruits, vanilla tuille

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CHRISTMAS 2026

SIGNATURE

99.5

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

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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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