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 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 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 | Sautéed Brussels sprouts, black truffle aioli, and shaved Parmesan

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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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

Black Cherry & Amaretto Christmas Pudding
Great custard, candied almonds

Cherry Cranachan 'Tiramisu'
Honey, whisky mascarpone, Valrhona cocoa

Selection of British Cheese
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7 SUPPLEMENT

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CHRISTMAS 2026

SIGNATURE

99.5

Lobster 'Thermidor'
Triple cheese, mustard, tarragon

or

Dressed Devonshire Crab with Avocado
Smoked salmon tartare, trout caviar

Fillet of Beef & 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

Selection of British Cheese for the Table to Share
Spiced mustard fruits, Scottish oatcakes

OPTIONAL INTERMEDIATE COURSE

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