CHRISTMAS DAY 2024

APPETISER

Scottish cheddar tartlet

Caramelised onion, crispy potato & winter truffle

TO START

Pan seared hand dived scallops

Chestnut velouté, maple syrup apple & pancetta

Confit duck terrine

Agen prune & amaretto purée, duck fat brioche

Maitake mushroom tart

Miso caramel, pumpkin seed, pickled enoki

S O U P Carrot & coriander soup Cumin foam



This is a sample menu. Dishes and prices correct at time of publishing.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.

CHRISTMAS DAY 2024

TO FOLLOW

Roast Lothian turkey

Herb stuffing, pigs in blankets, duck fat roasted potatoes, winter vegetables,

shredded sprouts, rich pan gravy

Perthshire roe deer loin in dulse seaweed

Pithivier, beetroot fondant, red cabbage puree, venison jus

North Sea pan fried fillet of turbot

Clams, Jerusalem artichoke, sea vegetables, fish velouté, caviar

Beetroot Wellington

Goats' cheese foam, winter green

TO FINISH

Christmas pudding

Clotted cream ice cream & brandy sauce

Coconut mousse

Mango glaze, passionfruit sorbet, Kaffir lime gel



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