

# CHRISTMAS DAY

## FESTIVE SNACKS

Haggis & Thyme Bon Bons / Parsley Mayo, Thyme, Confit Garlic  
Dill Cracker / Tomato Tartare, Lovage, Crystallised Fennel Seeds

## STARTERS

Pumpkin & Sage Soup / Spinach, Brown Butter, Vegan Feta Crumble V  
Edinburgh Gin Cured Salmon / Caviar, Dill Beignet, Spiced Pumpnickel Crouton  
Scottish Game Pâté / Plum Chutney, Toasted Brioche, Beetroot Pickled Onions  
Butternut Squash & Sage Raviolo / Brown Butter, Egg Yolk Jam, Chives

## TO FOLLOW

Sloe Gin Infused Cucumber Granita / Pickled Radish, Apple Blossom, Dill Oil

## MAINS

Roast Goose, Turkey or Beef / Traditional Garnish, Pigs In Blankets, Merlot Gravy  
Wild Mushroom & Pumpkin Charlotte / Thyme Crumble, Chive Butter Sauce V  
Roasted Turbot / Poached Lobster, Lemon Scented Potato Cake, Bisque Cream

## DESSERT

Christmas Pudding / Eggnog Custard, Brandy Ice-Cream, Cherry Syrup  
Pumpkin Tart / Vanilla Lollipop, Burnt Orange Jelly, Pistachio Sponge V  
Scottish Cheese Selection / Poppyseed Crackers, Grapes, Date & Apple Chutney

£165 PP | 5-COURSE MENU

ADD MATCHING WINE FOR £35 PP

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT at the current rate. For any guests with special request or allergens, please ask our team for additional information.

