



Christmas Dinner Menu

1st-22nd December 2018

£30pp in the Abercromby Dining Room | £35pp in a Private Dining Room

Starters

Cream of white onion soup with cheddar cheese croutons (V)

Highland smoked salmon & dill mousse with cucumber salad

Cantaloupe melon & ruby plum with passion fruit & mulled wine syrup (GF | DF | NF | VE)

Chicken & ham hock terrine with spiced pear chutney & brioche crostini

Mains

Roast Lothian turkey with a leek & apricot stuffing

Poached cod fillet on a mussel, prawn & onion saffron stew (DF | GF)

Sirloin of beef Wellington with Madeira sauce

Chickpea & mushroom romesco with saffron rice & roasted greens (GF | DF | NF | VE)

All served with a selection of festive potatoes & vegetables

Afters

Chocolate & orange indulgent slice (GF | DF | NF | VE)

Traditional Christmas pudding with brandy sauce (V)

Salted caramel roulade with hazelnut cream (V)

Strathdon Blue, Morangie Brie & Isle of Mull Cheddar Cheeses,

Artisan biscuits, quince jelly & celery sticks (V & GF on request)

Coffee or Tea

Freshly brewed filter coffee or tea with mince pies (V & GF on request)

Please inform a member of staff if you are allergic to specific foods which may result in a severe reaction.