



THE
ROYAL SCOTS CLUB

Festive Menu

Our 3 course menu with coffee is £25pp in The Abercromby Dining Room
or £30pp in one of our private rooms for lunch or dinner

FOR PRIVATE EVENTS WE REQUIRE A SET MENU TO BE CHOSEN OR WE REQUIRE A FULL
PRE-ORDER PER GUEST AT LEAST 10 DAYS BEFORE YOUR EVENT DATE.

Cream of potato, white onion & cheddar cheese soup with toasted croutons

(V & GF on request)

Game, cranberry, apricot & pistachio parfait with a tomato salsa

(GF & DF on request)

**Balvenie whisky cured smoked salmon & Atlantic prawns, buttered brown bread,
dressed leaves & lemon**

(GF on request)

Roast vegetable, chickpea & walnut pâté with mini oatcakes

(V, VE, GF & DF)

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Roast Lothian turkey, date & apple stuffing, bacon wrapped chipolatas & traditional gravy

(GF)

Braised Scottish Borders rump steak in a claret jus

(GF & DF)

Fillet of cod, parsley & lemon sauce & caper berries

Nut, lentil & seed roast, tomato & red pepper sauce

(V, VE, GF & DF)

All served with roast potatoes & winter vegetables

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Traditional Christmas pudding with brandy sauce

Indulgent blackcurrant mousse on a biscuit base with a side of blackcurrant & liquorice sorbet

(V, VE, GF & DF)

Salted caramel, toffee & chocolate ganache slice

(V)

Selection of Scottish & continental cheeses, Scottish oatcakes, quince jelly & grapes

(V & GF on request)

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Freshly brewed filter coffee & tea with warm mince pies

GF - No wheat, vital wheat gluten, or other gluten-containing flours or grains, such as rye.

V - No ingredients containing meat or fish.

VE - No ingredients containing meat or fish, eggs, dairy products and other animal-derived substances.

DF - No ingredients containing dairy.

If you have a dietary requirement not covered by the above please don't hesitate to get in touch.