



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.

Mushroom & chestnut soup with truffle oil croutons

(V & GF on request)

Smoked salmon & crème fraiche mousse with pickled cucumber salad

(GF on request)

Winter vegetable & cranberry croquette with vegan gravy

(V, VE & DF)

Gammon terrine with piccalilli & soda bread

(GF on request)

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

(GF)

Slow cooked haunch of venison with a blackberry & juniper sauce

(GF & DF)

Baked North Sea cod with lemon beurre blanc & winter ratatouille

(GF)

Maple glazed crispy tofu, roast cauliflower, braised red cabbage & toasted sesame seeds

(V, VE, GF & DF)

All served with roast potatoes & winter vegetables

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Traditional Christmas pudding with brandy sauce

Chocolate & orange indulgent slice with orange compote

(V, VE, GF & DF)

Poached pear in a cinnamon & red wine spiced syrup, mascarpone & sable biscuit

(V, VE, DF & GF on request)

Selection of Scottish & continental cheese, Scottish oatcakes, celery & 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.