

# ~ Christmas Day ~

### Wild Hearth Sourdough,

Edinburgh cultured butter (vg available)



#### **Butternut Squash, Sweet Potato & Coconut Soup**

harissa, toasted pumpkin seeds (vg)

#### King Prawn & Crab Cocktail

pink grapefruit & fennel

#### Confit Duck & Ham Hock Terrine

apple chutney, oatcakes

#### Roast Heritage Beetroot

feta, hummus, pickled red onions, pomegranate (vg)



### Roast 'Herb Brined' Turkey Breast

all the trimmings

#### Slow Braised Beef Shin & Seared Fillet Steak

truffle mash, roasted roots, red wine jus

#### Roast Monkfish

confit potatoes, smoked haddock, Shetland mussels & samphire

## Onion, Squash & Spinach Wellington

celeriac puree, trimmings, jus (vg)



### **Christmas Pudding**

Drambuie custard (v)

## **Boozy Cherry & Caramelised Pear Frangipane**

bramble sorbet (vg)

#### Chocolate Cheesecake

mint choc chip ice cream (v)

#### Selection of Scottish Cheeses

crackers, grapes, fruit chutney



Coffee, Teas, Tangerines, Warm Mince Pies

All prices are inclusive of VAT. An optional 12.5% service charge will be added to your bill. All our food is prepared in a kitchen where food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a team member for details. V - vegetarian, Vg - vegan.