FAUÑA



~ 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.