

CHRISTMAS DAY LUNCH MENU

AMUSE-BOUCHE

STARTERS

PARSNIP & APPLE VELOUTÉ
roasted chestnuts

GIN-CURED SCOTTISH SALMON
lemon gel, pickled cucumber

CHICKEN LIVER & TRUFFLE PÂTÉ
yorkshire pudding, fig chutney, pistachio crumbs

HEIRLOOM TOMATO & BASIL MOZZARELLA TERRINE
white tomato broth

PROSECCO SORBET

MAINS

FILLET OF HAKE
caviar hollandaise, potato fondant, tenderstem broccoli

VENISON WELLINGTON
truffle jus, crispy onion mash, savoy cabbage

TURKEY BALLOTINE
wrapped in bacon, carrot purée, brussels sprouts, roast potatoes,
apricot stuffing, pigs in blankets, red wine jus

MACSWEEN VEGETARIAN HAGGIS
carrot purée, sprouts, crispy onion mash

DESSERTS

CHRISTMAS PUDDING
toffee sauce, brandy cream

TRIO OF CHOCOLATE MOUSSE

LEMON TART
pink peppercorn meringue, raspberry sorbet

SELECTION OF SCOTTISH CHEESES
crackers, grapes, chutney

gf./gluten-free | gfo./gluten-free option available | df./dairy-free | dfo./dairy-free option available
v./vegetarian | vo./vegetarian option available | ve./vegan | veo./vegan option available

All prices quoted are in UK pounds (£). All our menus are samples only and subject to change. We recommend you discuss all dietary requirements with the restaurant before your visit. Written allergen information is available on request and we'll be happy to help. A discretionary 12.5% service charge is added to your bill. This goes directly to our team.