



MELVILLE

CASTLE

Boxing Day Dinner Menu

Velouté of curried parsnip (V, VE, GF)

Katy Rodger's crème fraîche, whipped butter, house loaf

Orkney crab tortellini

Hand-picked white crab meat, shellfish & champagne bisque

Venison & haggis pithivier

Red cabbage, potato, whisky & chive cream

Twice-baked Lanark Blue soufflé (V)

Port-poached pear, candied walnut, rocket

Roast St Bride's chicken (GF)

Free-range chicken, chicken, mushroom & tarragon mousse, potato pavé, creamed cabbage, red wine jus

Glazed Ayrshire pork belly

Stornoway black pudding, potato, celeriac, burnt onion, black cabbage, cider jus

Scottish salmon (GF)

Roast fillet of Scottish salmon, pomme sautées, sea vegetables, crab tortellini, seafood bisque

Salt-baked celeriac (V, Ve)

Hispi cabbage, spinach, pomme sautées, black truffle, carrot jus

Vanilla crème brûlée (V)

Shortbread biscuit, fresh redcurrants

Dark chocolate fondant (V)

Chilli, pineapple, coconut sorbet

Selection of Scottish cheeses (V)

Clava Brea, Arran cheddar, Blue Murder, Black Crowdie, water biscuits, chutney, roasted red grape sorbet

Please note that all of our menus are samples and subject to change due to the availability of ingredients.

Allergens and dietary requirements: *If you have a food allergy, intolerance or coeliac disease, please speak to the staff about the ingredients in your food and drink before you order. Full allergen information is available on request. We cannot guarantee that all our products do not contain traces of nuts or seeds. Fish may contain bones.*

DF = Dairy Free; V = Vegetarian; VE = Vegan; GF = Gluten Free