



MELVILLE

CASTLE

Christmas Day Lunch Menu

Selection of chef's canapés & traditional mulled wine

Velouté of celeriac & apple (V, VE*, GF*)

Curry leaf oil, whipped butter, house loaf

Loch Duarte salmon (GF)

Lagavulin whisky-cured salmon, compressed cucumber, tonka bean, dill

Brydock Farms pork belly rillettes

Pork belly crisp, mulled apple, celeriac remoulade, frisée endive, mustard vinaigrette

Baked Connage Highland Dairy Camembert du Bocage (V)

Scottish cows' milk cheese baked in the rind, caramelised fig & date chutney, house loaf

South Powrie Farm turkey breast (GF)

Roast turkey, duck fat roast fondant potato, roast root vegetables, creamed brussels sprouts, pigs in blankets, turkey pan jus

45-day dry-aged striploin of Scotch beef (GF)

Shetland black potato, horseradish, black cabbage, bone marrow jus

North Sea cod (GF)

Cod loin roasted in butter, citrus saffron potatoes, coconut, lightly curried Shetland mussels, pickled samphire

Winter squash pithivier (V, VG)

Roasted winter squash & spiced nut pithivier, wilted spinach, Shetland black potato

Please note that all of our website 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 *options available



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Burnt brandy custard tart (V)

Christmas pudding ice cream, fresh redcurrants, pain d'épices tuille

Dark chocolate & tahini cremeux (V)

Sour cherries, Katy Rodger's crème fraîche, toasted black sesame & chocolate brittle

Selection of Scottish cheeses (V)

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

Thursday 25 December 2025

12:00 and 15:00

Adults £95.00

Children £45.00 (aged 12 and under)

To book, please email events@melvillecastle.com or call 0131 654 0088.

Please let us know of any dietary requirements when booking.

Children aged 12 and under will be served half portions of our Christmas Day Lunch menu.

T&Cs: We require a 25% deposit per person on booking and the balancing payment by Monday 1 December. Please place your pre-order by Thursday 13 November 2025. Cancellations must be received by Thursday 13 November 2025 for refund of deposit.

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