



# MELVILLE

CASTLE

## Festive Party Menu

### **Velouté of Celeriac & Apple**

Curry leaf oil, whipped butter, house loaf

### **Loch Duarte Salmon**

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

### **Brydock Farm's Pork Belly Rillettes**

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

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### **South Powrie Farm Turkey Breast**

Duck fat fondant potato, roast root vegetables, creamed Brussel sprouts, pigs in blankets, jus

### **North Sea Cod**

Citrus saffron potatoes, coconut, lightly-curried Shetland mussels, pickled samphire

### **Winter Squash Pithivier**

Wilted spinach, Shetland black potato

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### **Burnt Brandy Custard Tart**

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

### **Dark chocolate & tahini Cremieux**

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

### **Selection of Scottish cheeses**

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

## **Three courses £45.00 per person**

Additional food and drink packages are available, for example add canapes, additional drinks or cocktail options. Email [events@melvillecastle.com](mailto:events@melvillecastle.com) to discuss our bespoke options.

This Festive Party Menu is only available as private dining and is subject to room hire fees.

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

**Allergens and dietary requirements:** *If you have a food allergy, intolerance or coeliac disease, please speak to our 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.*