



# CHRISTMAS DAY

## *Starters*

Tartare of Scottish Beef  
Scotch Broth  
Smoked Salmon & Prawn Tartlets

## *Main Courses*

Roast Turkey  
Venison Wellington  
Neeps & Tatties Pie (v)  
each served with the traditional trimmings

## *Desserts*

Traditional Trifle  
Cranachan  
Dundee Cake





# CHRISTMAS EVE


## *Starters*

Roast Butternut Squash Soup  
Spinach & Mushroom Wellington with a Balsamic Glaze  
Lightly-spiced King Prawns with Pea Purée and Rocket

## *Main Courses*

Roast Scottish Beef with Roast Potatoes, Neeps & Tatties and Gravy  
Lentil & Vegetable Shepherd's Pie with a Sweet Potato Mash  
Braised Ox Cheek with Heritage Carrots, Crispy Kale, Pommes Purée  
and Pickled Walnuts

## *Desserts*



Chocolate Ganache Yule Log with Cream  
Chocolate Orange Cake with Orange Zest Frosting (VG)  
Cinnamon Apple Tart with Chai-spiced Cream



# CHRISTMAS DAY CANAPÉS

## Smoked Salmon Blinis

Mini buckwheat blinis topped with crème fraîche,  
smoked salmon and fresh dill

## Stuffed Mushrooms

Button mushrooms stuffed with herby vegan cream cheese,  
spinach and garlic, then baked until golden

## Crostini Trio

Tomato & Basil: fresh tomatoes and basil  
with garlic and extra virgin olive oil

Mushroom and Thyme: sautéed mushrooms with  
garlic, thyme, and a balsamic glaze

Roasted Red Pepper Tapenade: roasted red peppers  
blended with garlic, capers and extra virgin olive oil

## Mini Caprese Skewers

cherry tomatoes, mozzarella balls and fresh basil leaves,  
drizzled with a balsamic reduction

