



CHRISTMUSE

BY KEVIN DALGLEISH

The Home of Good Food not just for Christmas

From the day we opened our doors, we wanted to create a relaxed, friendly, and warm welcome with some good old fashioned hospitality.

Here at Amuse we cook from the heart, sourcing outstanding regional ingredients always in season to ensure they are at their peak. Our style is modern Scottish with French notes, elegantly presented and packed full of natural flavours where the ingredients take centre stage. Our menus change with the seasons to celebrate the arrival of new produce.

We are a small dedicated team working together to give you a memorable experience, whether it's a few classic cocktails perfectly made in the Snug, bespoke tasting menu in our private dining room or a long lazy Sunday lunch with the family in the heart of the restaurant.

Our aim is simply to make you feel happier than when you first walked through our doors.

*Wishing everyone a very Merry Christmuse
from
Kevin and all the team*



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Festive Aperitifs

NV TAITTINGER, BRUT RÉSERVE CHAMPAGNE 16

AMUSE MULLED WINE

Malbec - orange - citrus zest - cinnamon - star anise - cardamom - nutmeg 11

PEAR MULE

Pear Esker x Amuse Vodka - pear - pecan - citrus - ginger beer - mint jelly 12.5

Freshly baked sourdough bread (for two) - *Edinburgh Butter* 6.5

First Course

SOUP

Soup of the day 7.5

SQUASH

*Roast winter squashes - cashew nut hummus
lightly curried vinaigrette* 12

SWEETBREADS

Glazed veal sweetbread - spelt risotto - parmesan and truffle 15.5

DUCK & VENISON

*Smoked duck and venison - sprout leaves
beetroot - walnut purée* 15.5



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Fish Course

SCALLOP

Lightly curried sautéed Orkney scallops

cauliflower - caper and raisin dressing - onion bhaji - coriander oil 15

SKATE

Roast skate wing

brown shrimp butter - capers - parsley - lemon 13.5

SMOKED SALMON

Dill cured and smoked salmon terrine

pickled radish - cucumber - sour cream dressing 14

Main Course

TURKEY

Slow roasted turkey breast and leg

*apricot stuffing - chipolatas - roast sprouts - honey roast vegetables
duck fat potatoes - turkey gravy 23*

BEEF FILLET

30 day aged fillet of Aberdeenshire beef

roast carrot - hispi cabbage - green peppercorn sauce 34.5

WILD SEA BASS

Shellfish bouillabaisse - black garlic rouille 25

VENISON

Sautéed saddle of Inverness-shire venison

pickled pear - parsnip purée - crispy bone marrow - Madeira shallot sauce 29

MUSHROOM KIEV

Crispy mushroom Kiev

salt baked celeriac - walnut - bbq leek 19.5



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Cheese Course

A selection of 4 wonderful cheeses
handmade oatcakes - fig chutney - grapes 13.5

Truffled Baron Bigod Brie
honey - toasted sourdough bread 12

Dessert Course

MARMALADE
Steamed marmalade pudding
cinnamon and Drambuie custard 11

CHOCOLATE
Salted caramel chocolate mousse
clotted cream ice cream - 100s & 1000s 12

PINK GRAPEFRUIT
Pink grapefruit and orange panacotta
pink champagne foam 10

ICE CREAM
2 scoops of Christmas pudding ice cream
with a shot of Pedro Ximenez 10

COFFEE 6

Hand rolled salted caramel and honeycomb truffle
Home made mincemeat pies

We are delighted to showcase original art by renowned Scottish Artists.
The paintings are curated by the Ballater Gallery and some are owned by Chef.
We can provide a price list of available work and all can be delivered to your door.
Please ask a member of our team for details.

A 12.5% discretionary service charge applies.
