



CHRISTMUSE DAY

FRIDAY 25TH DECEMBER 2026



O N E

Amuse snacks

Truffle Comté gougères

Cured sea trout — apple — dill

Duck liver parfait cone — toasted grains — cranberry gel

T W O

Roast hand-dived Orkney scallop

cauliflower — oscietra caviar — Champagne beurre blanc

Jerusalem artichoke velouté

toasted chestnut — brown butter

Ballotine of pheasant & foie gras

spiced pear — pickled walnut — toasted brioche

T H R E E

Butter roasted Barra Bronze turkey

creamed sprouts — roast roots — chipolatas
skirlie — goose fat potatoes — turkey gravy

Roast North Sea turbot

brown shrimp — winter greens — parsley potatoes — grenobloise

Aged fillet of Aberdeen Angus beef

sautéed spinach — dauphinoise — bone marrow — red wine sauce

Celeriac & wild mushroom pithivier

buttered kale — truffle — Madeira

F O U R

Amuse August made Christmas pudding

brown butter ice cream — brandy custard

Bitter chocolate & chestnut

clementine — crème fraîche ice cream

Selection of four Scottish cheeses

oatcakes — quince — grapes

followed by coffee and warm mincemeat pies



£155 pp

A discretionary gratuity of 12.5% will be added to your bill

Please inform your server of any allergies or dietary requirements before ordering. Full allergen information is available on request.