



3 COURSES  
£65 PP

# Festive Menu

DINNER AT  
THE SPENCE



## FRESH BREAD

SOURDOUGH & EDINBURGH  
CULTURED BUTTER

## AMUSE BOUCHE

ROASTED CAULIFLOWER &  
PITCHFORK CHEDDAR SOUP  
*Grana Padano biscuit +£5PP*

## STARTERS

- HERITAGE BEETROOT SALAD *brambles, bitter leaves*
- ROAST DELICA PUMPKIN *goats curd, pine nut dressing*
- WILD GAME TERRINE *walnut jam, winter roots, truffle dressing*
- GLEN & CO OAK SMOKED SALMON *soured cream, rye bread +£5PP*
- DRESSED WEST COAST CRAB *apple, dressing, toasted sourdough +£5PP*

## MAINS

- ROAST BALLONTINE OF TURKEY  
*pigs in blankets, trimmings, cranberry sauce*
- BEEF WELLINGTON  
*spinach, wild mushroom +£35PP FOR THE TABLE*
- PEARL BARLEY RISOTTO  
*Jerusalem artichoke, black truffle*
- BOROLO BRAISED BEEF  
*mashed potato, roast carrot, pangrattata +£8PP*

## SIDE DISHES

- MAPLE ROASTED CARROTS & PARSNIP +6PP
- BLACK TRUFFLE MASHED POTATO +£8PP
- ROAST BRUSSELS SPROUTS  
*smoked pancetta, Dijon, honey +£7PP*
- PIGS IN BLANKETS +£8PP

## CHEESE

FESTIVE SEASONAL CHEESES *spiced fruit chutney, crackers — 3/5 cheeses +£15/22PP*

## SORBET

BLOOD ORANGE SORBET  
+£5PP



## DESSERTS

- BITTER CHOCOLATE  
*sour cherry & almond Rocher*
- APPLE CHOUX BUN  
*Calvados cream*
- SPICED CARAMEL CUSTARD TART
- TOWNHOUSE CHRISTMAS PUDDING

## TO FINISH

PETIT FOURS, MINI MINCE PIES & COFFEE +£8PP



THE PRICE IS INCLUSIVE OF VAT AT 20%. DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL. PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES OR DIETARY REQUIREMENTS.



