



2 COURSES £45 PP
3 COURSES £65 PP

Festive Menu

LUNCH AT
THE SPENCE



"LET MIRTH ABOUND, LET SOCIAL CHEER
INVEST THE DAWNING OF THE YEAR;
LET BLITHESOME INNOCENCE APPEAR
TO CROWN OUR JOY;
NOR ENVY WI SARCASTIC SNEER
OUR BLISS DESTROY."

— The Daft-Days, Robert Fergusson

FRESH BREAD

SOURDOUGH & EDINBURGH
CULTURED BUTTER

AMUSE BOUCHE

ROASTED CAULIFLOWER & PITCHFORK CHEDDAR
SOUP

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

MAINS

ROAST BALLONTINE OF TURKEY
pigs in blankets, trimmings, cranberry sauce

STONE BASS
roast fennel, brown shrimp butter

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
brandy sauce

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.

