

3 COURSES
£195PP

CHRISTMAS DAY
AT THE SPENCE

Festive Menu

TO START

VEUVE CLICQUOT
YELLOW LABEL
champagne, France

FOR THE TABLE

COMPANY BAKERY
SOURDOUGH
*Edinburgh cultured butter
& Blackthorn sea salt*

GLENEAGLES
OAK-SMOKED
SALMON BLINIS
crème fraîche

STARTERS

CELERIAC 'WALDORF'
Arran mustard, walnut, apple, celery, Lanark Blue

JERUSALEM ARTICHOKE
& POTATO SOUP
crème fraîche, chestnut & thyme

LOBSTER & CRAYFISH
'BLOODY MARY ROSE'
gem lettuce, brioche, radish

CHICKEN LIVER PÂTÉ
*beetroot, capers, pickled mushroom,
rye bread*

MAINS

ROAST TURKEY
*herb & sausage stuffing,
cranberry, pigs in blankets*

BEEF WELLINGTON
Yorkshire pudding

TOWNHOUSE ROOT
VEGETABLE PITHIVIER
Yorkshire pudding

NORTH SEA HALIBUT
*scallops, mussels, champagne
& dill sauce*

DESSERTS

TOWNHOUSE
CHRISTMAS PUDDING

YULE LOG
chocolate & orange

SELECTION OF CHEESES
traditional accompaniments

PEAR
caramel & vanilla mousse

TO FINISH

COFFEE & MINI MINCE PIES

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.