

2 courses -- 60pp

3 courses -- 75pp



FESTIVE DINNER SET MENU

FOR THE TABLE

GORDAL OLIVES (+5)

COMPANY BAKERY SOURDOUGH (+9)

Edinburgh cultured butter, Blackthorn sea salt

STARTERS

VENISON BRESAOLA

beetroot, bramble preserve, pickled mushroom

GLENEAGLES OAK-SMOKED SALMON

fennel, dill yoghurt, rye bread

CELERIAC 'WALDORF'

Arran mustard, walnut, apple, celery, Lanark Blue

JERUSALEM ARTICHOKE & POTATO SOUP

crème fraîche, chestnut & thyme

MAINS

ROAST TURKEY

*pigs in blankets, cranberry, stuffing, duck fat potato,
sprouts & roots*

SHETLAND COD LOIN

warm buttermilk tartare sauce, leek and potato, caviar, dill

SLOW COOKED SCOTCH BEEF BLADE
IN TRUFFLE GRAVY

black cabbage, Isle of Mull cheddar

ROAST SQUASHES

sage dumplings, crowdie, hazelnut noisette, black garlic

ADDITIONS -- 8

MALT GLAZED CARROTS & PARSNIPS

SPROUTS IN ROAST CHICKEN CREAM

MULLED WINE RED CABBAGE

SKIN-ON FRIES

garlic & herb salt

DESSERTS

TOWNHOUSE CHRISTMAS
PUDDING

CARAMEL CUSTARD TART
spiced ice cream

CHOCOLATE & ORANGE FONDANT
almond ice cream

SELECTION OF CHEESES
traditional accompaniments (+5)

COFFEE & MINI MINCE PIES

Prices include 20% VAT, with a discretionary 12.5% service charge applied. Please notify your server of any allergies or dietary requirements, as not all ingredients are listed and the absence of allergens cannot be guaranteed.