2 COURSES
£60PP

3 COURSES
£75PP

DINNER AT
THE SPENCE

Festive Menu

For the Table

GORDAL OLIVES
+5PP

COMPANY BAKERY SOURDOUGH
Edinburgh cultured butter, Blackthorn sea salt
+9PP

Starters

VENISON BRESAOLA
beetroot, bramble preserve, pickled mushroom

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

GLENEAGLES
OAK-SMOKED SALMON
fennel, dill yoghurt, rye bread

JERUSALEM ARTICHOKE
& POTATO SOUP
crème fraîche, chestnut & thyme

Mains

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

SLOW COOKED SCOTCH BEEF
BLADE IN TRUFFLE GRAVY
black cabbage, Isle of Mull cheddar

SHETLAND COD LOIN
warm buttermilk tartare sauce, leek & potato, caviar, dill

ROAST SQUASHES
sage dumplings, crowdie, hazelnut noisette, black garlic

Additions
+8PP

MALT GLAZED
CARROTS & PARSNIPS

MULLED WINE RED
CABBAGE

SPROUTS IN ROAST
CHICKEN CREAM

SKIN ON FRIES
garlic & herb salt

Desserts

TOWNHOUSE CHRISTMAS
PUDDING

CHOCOLATE &
ORANGE FONDANT
almond ice cream

CARAMEL CUSTARD TART
spiced ice cream

SELECTION OF CHEESES
traditional accompaniments
+5PP

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.