A SHARING
FEAST AT
THE SPENCE

Festive Menu

Starters to share

GLENEAGLES OAK-SMOKED SALMON
crème fraîche, blinis

COMPANY BAKERY SOURDOUGH
Edinburgh cultured butter, Blackthorne sea salt

THE TOWNHOUSE 'WALDORF'
Lanark Blue, walnut, apple, celery

WHIPPED
BUTTERBEAN HOUMOUS
smoked garlic

GORDAL OLIVES

SELECTION OF SCOTTISH &
CONTINENTAL CHARCUTERIE

Mains

Select 1 option

ROAST TURKEY
pigs in blankets, stuffing, cranberry

SLOW COOKED
SCOTCH BEEF BLADE
truffle gravy

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

CHATEAUBRIAND
beef fat onions, peppercorn sauce
+12.5PP

CÔTE DE BOEUF
warm tartare sauce
+12.5PP

VEGETABLE PITHIVIER
shredded kale

Sides to share

ROAST POTATOES

SPROUTS IN ROAST CHICKEN CREAM

MALT GLAZED CARROTS & PARSNIPS

MULLED WINE RED CABBAGE

Desserts

Select 1 option

APPLE CRUMBLE
vanilla custard

YULE LOG
black forest

PARIS BREST
hazelnut mousseline, almonds

BAKED ALASKA
heather honey, oats, bitter orange caramel, pistachio, Cointreau

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.