



CAFÉ ROYAL CHRISTMAS DAY MENU

3 COURSES - £110 PER PERSON

Pre-order only

ADD A GLASS OF CHAMPAGNE - (MAKE IT A KIR ROYALE FOR +£3)

STARTERS

Warm sourdough & olives

Roasted celeriac & apple soup, hazelnut crumb, truffle oil & sourdough (VG)

6 Scottish oysters, mignonette dressing

Pigeon breast ballotine, potato crumble, goats cheese mousse, sherry sauce

King scallop & prawn, seafood bisque, crispy kale, caviar

MAINS

Butter-roasted turkey, cranberry, sage & pork stuffing, pigs in blankets, maple carrots, roasted sprouts, parsnip purée, duck fat roasted potatoes

Vegan nut roast, roasted potatoes, maple carrots, parsnip purée, roasted sprouts (VG)

Hot seafood platter, oysters, 1/2 lobster, Atlantic prawns, golden shell mussels, soft-shell crab

Cranberry glazed venison haunch, pommes Anna, red wine jus

10oz ribeye, 1/2 lobster, beef dripping chips, watercress salad

Herb crusted halibut supreme, seafood bisque, potato fondant, tarragon oil

PUDDINGS

Christmas pudding, cognac sauce (V)

Vegan coconut & tonka parfait, apricot jam (VG)

Cranachan, shortbread (V)

Sticky toffee pudding, maple pecans, butterscotch sauce (VG)

Scottish cheese board

Tea & Coffee



Adults need around 2000 kcals a day. Scan the QR for allergen and kcal information, or ask a member of the team for more details. Items subject to change but allergen information via the QR code will be accurate.