

CHIRSTMAS DAY

Champagne/Non-Alcoholic Sparkling Wine

Bread, Olives & Oils

Pumpkin, spinach & vegan feta cheese tart, toasted pecans (vg)
Potted Duck, Pistachio & Orange Marmalade
6 Loch Fyne Rock Oysters, Mignonette Dressing
Haggis Bon Bons, Talisker Sauce
Scottish Scallops, Black Pudding, Pea & Mint Puree

Butter roasted turkey, cranberry, sage & pork stuffing, pigs in blankets, goose fat roast potatoes, maple carrots, parsnip puree, roast sprouts Whole Scottish Lobster, (Garlic Butter/Thermidor) Beef dripping chips, Mixed Salad Hot shellfish Platter – Loch Fyne Oysters, ½ Lobster, Atlantic Prawns, Golden Shell Mussels, Scallops, soft shell Crab 10 Oz Ribeye & ½ Scottish Lobster, Beef dripping chips, Mixed Salad Vegan Wellington, roast potatoes, maple carrots, parsnip puree, roast sprouts (vg) Grilled Cod, roast cauliflower puree, curried mussels, chives

> Christmas Pudding, Brandy cream (v) Coconut yoghurt panna cotta, rum glazed pineapple (vg) Cranachan, Shortbread Sticky Toffee Pudding

Scottish Cheese board & Oatcakes, candied nuts

Tea or Coffee

£110 per person Everyone at the Café Royal would like to wish you all a Merry Christmas and a Happy New Year