

FESTIVE PARTY MENU

£60 PER PERSON

APÉRITIF

RASPBERRY ROYAL - £16

GRAND ROYAL - £16

CHAPEL DOWN - GLASS £12 - BOTTLE £58

LAURENT PERRIER - GLASS £15.10 - BOTTLE £85

TO SHARE

BREAD & OLIVES

STARTERS

6 OYSTERS

WITH MIGNONETTE

CULLEN SKINK

SOURDOUGH

SMOKED SALMON

PICKLES, DILL CREAM, SODA BREAD

PIGEON BREAST

LENTIL RAGU, BLACK PUDDING

WHIPPED GOATS CHEESE

KING OYSTER MUSHROOMS, CHARRED ARTICHOKE, CHICORY, TOASTED KASHA

BEETROOT GNOCCHI

SOFT FETA, SMOKEY PEPPER PESTO, CONFIT GARLIC & MIXED SEED CRISPS

MAINS

CAFÉ ROYAL SIGNATURE FISH PIE

HOT SMOKED SALMON, SMOKED HADDOCK, PRAWNS, EGG

BALMORAL CHICKEN

HAGGIS, BACON, POMME ANNA, SEASONAL GREENS, WHISKY JUS

BUTTER ROASTED TURKEY

CRANBERRY, SAGE & PORK STUFFING, PIG IN BLANKETS, MAPLE CARROTS, CAVOLO NERO, ONION PURÉE, ROAST POTATOES

ROAST COD & GARLIC MUSSELS

WILTED SPINACH, CREAMY MASH, ONION SOUBISE, CRISPY ONIONS

VENISON HAUNCH

POMME ANNA, BRAMBLE JUS, BEETROOT

VEGETARIAN HAGGIS, NEEPS & TATTIES (V)

MUSHROOM JUS

SPICED LENTIL, CHEESE & POTATO PIE (VG)

BLACK CABBAGE, MAPLE HERITAGE CARROTS, MUSHROOM JUS

DESSERTS

DARK CHOCOLATE TRUFFLE CAKE

MASCARPONE & CHERRY COMPOTE

ICE CREAM OR SORBET OF THE DAY (2 SCOOPS)

CHRISTMAS CRUMBLE TART

MARMALADE MANDARINS, VANILLA BRANDY SAUCE

STICKY TOFFEE CARROT CAKE PUDDING

BUTTERSCOTCH SAUCE, MASCARPONE ICE CREAM

CHEESECAKE (VG)

