



# CAFÉ ROYAL FESTIVE PARTY MENU

**3 COURSES - £60 PER PERSON**

*Pre-order only*

**ADD A GLASS OF CHAMPAGNE - £12 (MAKE IT A KIR ROYALE FOR +£3)**

---

## STARTERS

Warm sourdough & Café Royal butter

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

6 Scottish oysters, mignonette dressing

Haggis hash, date chutney, skirlie crumb

Turkey & pistachio terrine, cranberry jam, sourdough

King scallops, squid ink beurre blanc, samphire

## 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)

Pan-fried cod, chorizo & chickpea stew, tarragon oil

10oz sirloin, beef dripping chips, watercress salad

Cranberry glazed venison haunch, pommes Anna, maple carrots, red wine jus

## PUDDINGS

Christmas pudding, cognac sauce (V)

Vegan coconut & tonka parfait, apricot jam (VG)

Cranachan, shortbread (V)

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

---

Tea & Coffee

---



Adults need around 2000 kcs 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.