

CHRISTMAS MENUS 2018

Add some seasonal cheer to your Christmas menu with

FESTIVE SNACKS & MULLED WINE TO START

Available to add on to any of the sample menus during December £10pp

SAMPLE MENU - £37 PER PERSON - includes Christmas crackers

STARTERS

Mull of Kintyre cheddar and onion bread and butter pudding, mushroom ketchup, pine salt V

Scorched Douglas fir cured salmon, pink grapefruit, cucumber

Wood pigeon, haggis, neeps and tatties

MAINS

Spinach and ricotta rotolo, broccoli, kale, pumpkin seed granola V

Roast North Sea cod, Shetland mussels, broccoli, chorizo

Loin of Perthshire venison, haggis, cocoa carrots, pickled red cabbage

DESSERTS

Christmas pudding, malt & whisky anglaise

Very sticky toffee pudding, caol ila butterscotch, vanilla ice cream

Sea buckthorn and carrot trifle, mascarpone, parfait, poppy seed

Wedgwood

THE RESTAURANT

SAMPLE - £42.00 PER PERSON MENU - includes Christmas crackers

STARTERS

Mull of Kintyre cheddar and onion bread and butter pudding, mushroom ketchup, pine salt ✓

Scorched Douglas fir cured salmon, pink grapefruit, cucumber

Game terrine, salted elderberries, beetroot, endive, walnut

Wood pigeon, haggis, neeps and tatties

MAINS

Spinach and ricotta rotolo, broccoli, kale, pumpkin seed granola ✓

Roast North Sea cod, Shetland mussels, broccoli, chorizo

Confit pork belly, grilled squash, crackling, hispy cabbage, clams

Loin of Perthshire venison, haggis, cocoa carrots, pickled red cabbage

DESSERTS

Christmas pudding, malt & whisky anglaise

Very sticky toffee pudding, caol ila butterscotch, vanilla ice cream

Pistachio frangipane, meringue, brambles, cardamom ice cream

Sea buckthorn and carrot trifle, mascarpone, parfait, poppy seed

Wedgwood

THE RESTAURANT

SAMPLE MENU - £47 PER PERSON – includes Christmas crackers

Amuse bouche

STARTERS

Cheddar and onion bread and butter pudding, soused fennel, fennel ice cream V

Diver caught king scallops, cauliflower korma puree, pineapple, capers, peanut and pistachio crumb

Scorched Douglas fir cured salmon, pink grapefruit, cucumber

Game terrine, salted elderberries, beetroot, endive, walnut

MAINS

Spinach and ricotta rotolo, broccoli, kale, pumpkin seed granola V

Roast North Sea cod, Shetland mussels, broccoli, chorizo

Ayrshire partridge, barley, parsnip, wild mushroom and tarragon jus

Loin of Perthshire venison, haggis, cocoa carrots, pickled red cabbage

Pre dessert

DESSERTS

Christmas pudding, malt & whisky anglaise

Very sticky toffee pudding, caol ila butterscotch, vanilla ice cream

Pistachio frangipane, meringue, brambles, cardamom ice cream

Sea buckthorn and carrot trifle, mascarpone, parfait, poppy seed

Please note that all menus are samples and dish accompaniments may change due to seasonality.