

COTTIERS

CHRISTMAS MENU

LUNCH AND PRE-THEATRE £36.50 (12PM – 6.30PM)

DINNER £39.50 (6.30PM – 9PM)

STARTERS

Parsnip soup, parsnip crisps, walnuts, curry oil, sour dough(ve)

Braised beef cheek, celeriac puree, crispy shallots, pickled carrot, jus

Pan-fried scallops, corn puree, spiced aioli, fresh apple, caramelised apple puree, Stornoway black pudding

Smoked trout pate, toasted sour dough, lemon gel, cucumber, dill

Sweet potato gnocchi, butternut squash puree, crispy sage (ve)

In-house smoked salmon, pickled fennel, crispy skin, seaweed emulsion

MAINS

Turkey paupiette, Brussels sprouts, roasted parsnips & carrots, roast potatoes, pigs in blankets, cranberry jus

Celeriac steak, Brussels sprouts, roasted parsnips & carrots, roast potatoes, vegan jus

Cod, smoked pea puree, pea velouté, confit garlic potato, pancetta salt, pickled pea tendrils

Balmoral chicken, potato & roasted garlic puree, roasted cauliflower, sauteed red cabbage, cherry port reduction

Braised short rib, duck fat potato millefeuille, roasted carrots & parsnips, jus

Butternut squash, spinach & vegan mascarpone risotto, vegan parmesan tuille

DESSERTS

Cranachan parfait, toasted oats, whiskey sauce, raspberry cream

Christmas pudding, creme anglaise, rum & raisin ice cream

Sticky toffee pudding, toffee sauce, vanilla ice cream

Ruby chocolate blondie, white chocolate ice cream

Glazed banana, candied melon, candied lemon, peanut butter sauce, lemon sorbet (ve)

Selection of Scottish cheeses, truffle honey, oatcakes, boozy raisins, chilli jam (£4 supplement)

Please be advised that a discretionary 10% service charge will be applied to tables of 5 or more



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