



RESTAURANT & BAR
**THE
DUNSTANE**

CHRISTMAS DAY MENU

FIRST COURSE

Amuse-Bouche

SECOND COURSE

Baby courgette, sun-dried tomatoes and goats cheese tart, rocket salad and basil pesto

Home-cured salmon with heritage beetroots, caviar, avocado emulsion and whipped horseradish cream

Pressed duck and cranberry with pear & ginger chutney, cabernet sauvignon jelly,
charred leeks and pickled shimeji

Parsnip velouté with wild mushrooms and parsnip

THIRD COURSE

Dry-aged sirloin of beef and fillet of beef with king oyster mushroom,
Anna potatoes and heritage carrots

Roasted turkey breast with fondant potato, haggis, honey-glazed roasted root vegetables,
pig in blanket and cranberry sauce

Pan-fried salmon with confit potato, pearl vegetables, sea herbs and caviar velouté

Truffle and mushroom risotto with aged parmesan, toasted chestnuts and truffle oil

FOURTH COURSE

Dark chocolate delice with passion fruit, banana brûlée, coconut jelly and hazelnut ice cream

FIFTH COURSE

Selection of Scottish cheeses with quince jelly, fig chutney, grapes and crackers

TO FINISH

Tea, coffee and mince pies

A 12.5% discretionary service charge will be levied. All prices are inclusive of 20% VAT.
Kindly inform us if you have any food-related allergies or intolerance.