

£95 Adult
£55 Child

AMUSE-BOUCHE



STARTERS

Jerusalem Artichoke and Pear Velouté
Artichoke Crisps and Toasted Hazelnuts

Meikleour Game Terrine
Beetroot Relish and Toasted Brioche

Arbroath Smokie Mousse Profiteroles
Crispy Capers and Cranberry Gel

Radicchio and Strathdon Blue Cheese Salad
Green Apple, Cranberries and Caramelised Walnuts



INTERMEDIATE

Meikleour Venison Haggis Raviolo
Whisky Cream Sauce

Vegetarian Haggis available



Roast Turkey
Traditional Trimmings

Meikleour Venison Wellington
Dauphinoise Potatoes, Roast Root Vegetables and Spiced Red Cabbage

Seafood Gratin
Cod, Queenie Scallops and Prawns with Spinach and Baby Potatoes

Kuri Pumpkin, Golden Beetroot and Kale Tart Tatin
Leek Fondue



PUDDINGS

Appel Strudel
Cinnamon Ice cream

Christmas Pudding
Brandy Chantilly

Dark Chocolate & Baileys Mousse
Meikleour Shortbread

Cheese & Biscuits
Selection of Scottish Cheeses with Chutney, Celery, Grapes and Crackers

CHILDREN'S MENU



STARTERS

Jerusalem Artichoke and Pear Velouté
Artichoke Crisps and Toasted Hazelnuts

Prawn Cocktail
Cold-Water North Atlantic Prawns with Shredded Lettuce and Marie Rose Sauce

Haddock Fishcake
Salad Garnish



MAIN COURSE

Roast Turkey
Traditional Trimmings

Char-Grilled Meikleour Butchery Beef Burger
Freshly Baked Sesame Bun and Hand-cut Chips

Fish & Chips
Scottish Haddock in Batter with Crushed Peas and Hand-Cut Chips



PUDDINGS

Christmas Pudding
Vanilla Ice Cream

Apple Strudel
Cinnamon Ice Cream

Ice Cream & Madeleine
*Vanilla, Chocolate, Strawberry, Raspberry or Salted Caramel with
Butterscotch Sauce, Chocolate Sauce, Fruit Coulis or Cream*