



THE
ROYAL SCOTS CLUB

Festive Menu

Our 3 course menu with coffee is available in both our dining room and private rooms.

Roasted Tomato & Red Pepper Soup with basil oil

(GF, DF, VE & V)

North Atlantic prawn cocktail, Marie Rose sauce & sesame prawn toast

(GF on request)

Pear, date & caramelised walnut salad with Arran blue cheese

(V & GF)

Duo of pate; smooth chicken liver parfait & confit duck & ham hock terrine with fruit chutney & oatcakes

(GF on request)

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Roast Lothian turkey, sage & onion stuffing, bacon wrapped chipolatas & traditional gravy

(GF)

Pork, haggis & black pudding Wellington with a savoury apple compote

Scottish salmon fillet with a prosecco sauce with a mini seafood vol au vent

(GF on request)

Roast pumpkin & nut roast with an onion gravy

(GF, DF, VE & V)

All served with roast potatoes & winter vegetables

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Traditional Christmas pudding with brandy sauce

Key lime pie with a gluten free ginger biscuit base

(V, VE, GF & DF)

Chocolate truffle & toffee torte topped with a golden profiterole

(V)

Selection of Scottish & continental cheese, Scottish oatcakes, celery & grapes

(V & GF on request)

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Freshly brewed filter coffee & tea with warm mince pies

(V & GF on request)

GF - No wheat, vital wheat gluten, or other gluten-containing flours or grains, such as rye.

V - No ingredients containing meat or fish.

VE - No ingredients containing meat or fish, eggs, dairy products and other animal-derived substances.

DF - No ingredients containing dairy.

If you have a dietary requirement not covered by the above please don't hesitate to get in touch.