



THE
ROYAL SCOTS CLUB

FESTIVE MENU 2023

Our 3 course menu with coffee is available in both our main dining room and private dining rooms for lunch or dinner.

STARTERS

**Tomato & lentil soup with
crispy kale**
(V, VE & GF)

**Ham hough terrine, mulled
wine chutney, cranberry &
raisin artisan savoury biscuit**
(GF on request)

**Warm feta cheese, wild
mushroom and courgette tart**
(V & GF)

**Flaked hot smoked salmon,
cucumber and apple salad,
parmesan crisp & chipotle
mayonnaise**
(GF)

MAINS

All served with roast potatoes & winter vegetables

**Roast turkey, sage and onion
stuffing, bacon wrapped
chipolatas, cranberry sauce**
(GF & DF)

**Poached fillet of sole, stuffed
with spinach and prawns,
samphire & a crab bisque**
(GF)

**Braised beef rump steak with a
black peppercorn and brandy
gravy**
(GF)

**Harissa seasoned winter squash
steak with vegetable & wild rice,
pomegranate & minted Greek
yoghurt**
(V & GF)

DESSERTS

**Traditional Christmas
pudding with brandy sauce**

**All butter lemon tart with
winter berries & crème fraiche**

**Chocolate & orange slice
with a Cointreau-flavoured
mandarin compote**
(V, VE & GF)

**Selection of Scottish &
continental cheese, savoury
biscuits & grapes**
(V & GF on request)

Freshly brewed filter coffee & tea with warm mince pies

GF - No wheat, vital wheat gluten, or other gluten-containing flours or grains, such as rye.
VE - No ingredients containing meat, fish, eggs, dairy products and other animal-derived substances.
V - No ingredients containing meat or fish.
DF - No ingredients containing dairy.

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