

THE SCOTTISH CAFE & RESTAURANT

SCOTTISH NATIONAL GALLERY

Christmas Afternoon Tea

SERVED DAILY 3PM TO 5PM

Pre booking necessary to guarantee availability

A festive take on our popular afternoon tea

FRESH HOMEMADE SANDWICHES:

Roast turkey and stuffing and cranberry sauce

Smoked salmon with dill crème fraîche

Cheddar and Christmas spiced chutney

SERVED WITH:

A homemade Isle of Mull cheese scone as well as warm fruit scone with jam and cream. And last but not least a fantastic selection of festive sweet treats such as mince pies, gingerbread spiced truffles, eggnog macarons and cinnamon posset.

SERVED WITH SCOTTISH BLEND TEA
TO MAKE IT A PERFECT AFTERNOON TEA

£25 PER PERSON

ADD A MULLED WINE £6.50 PER PERSON



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Christmas Menu

Our popular Christmas lunch with all the trimmings.
The perfect treat for the traditionalist Christmas dinner

LUNCH

Monday to Wednesday £25 per person

Thursday to Saturday 3 courses £30 per person

Book us for exclusive use hire for evening events!

ARTISAN BREAD SELECTION WITH WHIPPED ROAST CHESTNUT BUTTER

STARTERS - CHOICE OF:

Sweet potato and roast red pepper soup, toasted cumin oil, coriander yoghurt and macadamia nuts

Belhaven smoked salmon, Katy Rodgers crème fraîche, capers and soda bread

Butternut squash and hazelnut baked pate, King Oyster mushroom, spiced cherry purée

MAINS - CHOICE OF:

Free range turkey and Ramsay of Carluke honey roast ham with duck fat potatoes, Edinburgh bacon and cranberry stuffing, Scottish root vegetables and turkey jus

Roast scottish cod, crushed Carroll's Heritage potatoes, cavolo nero and salsa verde

Spiced sweet potato and chickpea stew, hung yoghurt, pickled red onion and coriander

DESSERTS - CHOICE OF:

Contini Christmas pudding with homemade spiced Graham's Dairy double cream

St Andrews Farmhouse cheddar, homemade relish and Highland crackers

Clementine posset, white chocolate crumb and Amalfi lemon curd