

THE SCOTTISH CAFE & RESTAURANT

SCOTTISH NATIONAL GALLERY

FESTIVE MENU

Two courses including bread £24.50pp

Three courses including bread £27.50pp

HOMEMADE BREAD

Homemade bread served with Grahams Dairy whipped butter
and Kitchen Garden dried herbs

STARTERS

SMOKED SALMON

Heaterfield smoked salmon, Katy Rogers creme fraiche flavoured with beetroot,
cooked Amalfi lemon and Highland crackers

SOUP

Creamed celeriac soup, Victor's Kitchen Garden honey and roasted shaved chestnuts

PARFAIT

Chicken liver and Glengoyne whisky parfait, toasted brioche and blackcurrant chutney

MAINS

TURKEY

St Brides roast turkey, Phantassie root vegetables,
Edinburgh Bacon Co bacon and Kitchen Garden sage stuffing with
creamed turkey gravy and homemade cranberry sauce

NUT ROAST

Mixed nuts, sage, tarragon and apricot roast, creamed cavolo nero
and roasted Phantassie carrots

TROUT

Pan roasted Loch Etive sea trout with Carroll's Heritage potato
and Musselburgh leek dressing

DESSERTS

CHEESE PLATE

Lanark Blue and Clava Brie with seasonal chutney and Kenmore oatcakes

CHOCOLATE

70% cocoa chocolate mousse, clementine puree and spiced shortbread

CHRISTMAS PUDDING

Homemade Contini Christmas Pudding, winter berry spiced compote
and vanilla creme patissiere