



Christmas menus

JOHN MUIR ROOM
& BRASSERIE



BRASSERIE & JOHN MUIR ROOM

Festive Lunch Menu - £25 per person
Available 12pm - 5pm throughout December

Starters

Soup of the Day

Chicken Liver Parfait with Toasted Brioche
& Spiced Plum Chutney

Grilled Goats Cheese with Roast Fig & Chestnut Salad (v)

Mains

Roast Turkey Breast & Leg with Chipolatas,
Sage & Onion Stuffing, Winter Vegetables & Roast Potatoes

Roast Sirloin of Beef with Roast Potatoes, Yorkshire Pudding
& Winter Vegetables

Pan Fried Vegetarian Parmesan Gnocchi, Wild Mushrooms,
Peas, Radish & Sweet Wine Beurre Blanc (v)

Desserts

Milk Chocolate & Hazelnut Cheesecake with Boozy Cherries

Clootie Dumpling Parfait with Berries & Amaretto Biscuits

Scottish Cheeses with Quince and Oatcakes



JOHN MUIR ROOM

Festive Dinner Menu - £29 per person

Starters

Soup of the Day

Chicken Liver Parfait served on Toasted Brioche
with Spiced Plum Chutney

Grilled Goats Cheese with Roast Fig & Chestnut Salad

Marinated Tiger Prawns on a Crisp Salad
served with Mango Chutney

Mains

Roast Turkey Breast & Leg with Chipolatas,
Sage & Onion Stuffing, Winter Vegetables & Roast Potatoes

Sirloin Steak with Rosti Potatoes, Carrot Purée
& Glazed Shallots

Pan Fried Vegetarian Parmesan Gnocchi, Wild Mushrooms,
Peas, Radish & Sweet Wine Beurre Blanc (v)

Seared Salmon with Crushed Potatoes, Seasonal Greens
& Shellfish Sauce

Desserts

Gingerbread Brûlée with Spiced Berries & Ginger Snap Biscuits

Milk Chocolate & Hazelnut Cheesecake with Boozy Cherries

Clootie Dumpling Parfait with Berries & Amaretto Biscuits

Scottish Cheeseboard with Quince & Oatcakes

BRASSERIE

Festive Dinner Menu - £35 per person

Starters

Soup of the Day

Confit Duck Terrine with Pickled Cabbage
& Charred Spring Onion Salad

Artichoke & Feta Tart with a Tapenade Dressing
& Rocket Salad (v,vg)

Sesame Crusted Sea Bass with Crisp Vegetable Salad
& Chilli Lime Dressing

Mains

Seared Goose Breast with Fondant Potatoes,
Apple Purée and Creamed Sprouts with Pancetta

Poached Fillet of Sole with Saffron Potatoes,
Salmon & Scallop Mousse, Shellfish Sauce & Seasonal Greens

Lentil & Asparagus Strudel with Celeriac & Mushroom Sauce,
Rocket & Sun Blushed Tomato Salad (v, vg)

Fillet of Beef with Rosti Potatoes, Carrot Purée & Glazed Shallots

Desserts

Gingerbread Brûlée with Spiced Berries & Ginger Snap Biscuits

Milk Chocolate & Hazelnut Cheesecake with Boozy Cherries

Coconut Sponge, served with Griddled Pineapple
& Mango Purée (vg)

Scottish Cheeseboard with Quince & Oatcakes



BRASSERIE & JOHN MUIR ROOM

Christmas Day Menu - £54.95

Starters

Jerusalem Artichoke Velouté with White Truffle Oil
& Garlic Croutons (v)

Seared Scallops with Apple Chutney & Black Pudding Crumb

Smoked Goose Breast with Pickled Grape Salad
& Vegetable Crisps

Warm Salad of Asparagus, Sun Blushed Tomatoes
& Rocket with Vegetarian Parmesan Tuile (v)

Mains

Roast Turkey Breast & Leg with Chipolatas,
Sage & Onion Stuffing, Winter Vegetables & Roast Potatoes

Fillet of Beef with a Peppercorn Crust,
Dauphinoise Potatoes, Asparagus in Virginia Bacon
& Truffled Mushroom Jus

Poached Fillet of Sole with Saffron Potatoes,
Salmon & Scallop Mousse, Shellfish Sauce & Seasonal Greens

Butternut Squash & Aubergine Tagine with Black Olives
& Preserved Lemon & Almond Cous Cous (v, vg)

Desserts

Christmas Pudding with a Brandy Anglaise Sauce

Chocolate Brownie with Hazelnut Ice Cream

Trio of Citrus; Lime Sorbet, Orange Sticky Sponge
& Lemon Meringue

Baked Apple served with Lemon Sorbet

Selection of Scottish Cheeses with Quince & Oatcakes

Children's menu available from £19.95



AUDITORIUM CHRISTMAS DAY CARVERY

We're opening the doors of our beautiful Auditorium on Christmas Day. Let us do the hard work whilst you dine with your loved ones beneath Alasdair Gray's celestial ceiling mural.

Adults £45 | Children £15

Doors open: 2.30pm | Carvery opens 3pm

Starters

Duck Liver Parfait with Fig Jam and Toasted Brioche

Butternut Squash Soup with Goats Cheese Crostini (v)

Smoked Salmon & Prawns in a Marie Rose Sauce
with Granary Bread & a Crisp Salad

Mains

Selection of Locally Sourced Roast Fillet of Beef,
Turkey & Honey Roast Ham

Lentil & Roast Vegetable Strudel
with Smoked Tomato Sauce (v, vg)

Seasonal Potatoes, Vegetables & all the Trimmings

Desserts

Christmas Pudding with a Brandy Anglaise Sauce

Gingerbread Brûlée with Spiced Berries & Ginger Snap Biscuits

Baked Apple served with Lemon Sorbet

Selection of Scottish Cheeses with Quince & Oatcakes

Tea & Coffee