



Festive menu 2026

Starters

CURRIED APPLE & CAULIFLOWER VELOUTE

Parmesan scone (DF, GF)

DUCK LIVER PARFAIT ECLAIR

Hazelnut, pistachios, pickled cucumber, red onion pearls

BALMORAL ESTATE RED DEER CARPACCIO

Blackcurrent ketchup, dark chocolate, dried cranberries (DF, GF)

TEA-CURED SEA TROUT

Spiced pear, candied clementine, coastal herbs (DF, GF)

Mains

CHICKEN BALMORAL

Neeps & tatties, pink peppercorn sauce (DF, GF)

FEATHER BLADE OF ANGUS BEEF

Parsley skirlie, smoked potato mash, bourguignon garnish, (DF, GF)

WHITE MISO & HARISSA CHARRED CAULIFLOWER STEAK

Hand cut chips, cherry tomatoes, king oyster mushroom, onion ring, pink peppercorn sauce (DF, GF)

SEA BASS

Carrot puree, braised baby fennel, Scottish langoustine oil. (DF, GF)

Sweets

DUO OF SCOTTISH MATURE CHEESES

frozen grapes, chutney, Arran oaties (GF)

WARM MARMALADE PUDDING

Drambuie and stem ginger custard, candied orange

SCOTTISH TIPSYPY LAIRD

Spiced apple & gingerbread, shortbread finger

TRIO OF ICE CREAM & SORBETS (DF, GF)

Please inform us if you have any allergies that we need to be aware of.
DF (Dairy free option available), GF (Gluten free option available)