

Amuse Bouche



Cream of Jerusalem Artichoke Soup

Toasted Pumpkin Seeds

Meikleour Game Terrine

Fruit Chutney and Oatcakes

Crispy Pork Belly and Black Pudding

Apple and Walnut Salad, Cider Vinaigrette

Arbroath Smokie Pâté

Melba Toast and Pickled Cucumber Relish

Twice Baked Smoked Arran Cheddar Soufflé

Leek Fondue



Haggis Pithivier, Clapshot Galette and Whisky Sauce

(Vegetarian Haggis available)



Roast Turkey

Traditional Trimmings

Duo of Venison Steak and Guinness Braised Venison from the Estate

Winter Vegetables

Sirloin Steak

Mushroom Persillade, Dauphinoise Potatoes and Diane Sauce

Fish Bourride

Saffron Potatoes

Goat's Cheese, Spiced Root Vegetable and Chestnuts.

Green Salad



Clootie Dumpling

Brandy Sauce

Mulled Wine Poached Pear

Vanilla Ice Cream

Dark Chocolate and Chestnut Marquise

Meikleour Festive Cheese Board