

EST. 2017

SCOTTS

— KITCHEN —

SAMPLE FESTIVE MENU 2026

STARTERS

Spiced lentil and sweet potato soup,
curry leaf oil, served with freshly baked focaccia 🌾 🍷 🌿 (🌾 available)

Classic prawn cocktail, crisp baby gem, piquant Marie Rose sauce,
treacle brown bread 🍷 🌿 (🌿 available)

Confit guinea fowl and Scottish game terrine,
flavoured with bay, parsley and thyme, served with caramelised onion and leek,
Bramley apple and cranberry chutney, and Scottish oatcakes 🍷 🌿 (🌿 available)

Jerusalem artichoke salad,
roasted artichokes, pickled walnut ketchup, truffle and lemon emulsion,
crispy Jerusalem artichokes and mixed micro leaves 🌿 🍷 🌿 🌿

MAINS

Roast turkey roulade, crispy roasted potatoes, pigs in blankets, honey-glazed
carrots, roasted parsnips, Brussels sprouts & thyme gravy 🍷

Slow braised Scottish venison casserole,
with chestnut mushrooms, herbed carrots, and served with seasonal potatoes 🍷 🌿

Pan-roast Scottish salmon, grilled hispi cabbage, herb crushed potatoes,
pickled beetroot, pine nut romesco sauce 🍷 🌿

Roasted rosemary cauliflower steak, glazed carrot and parsnip,
pumpkin seed dressing, confit tomato and fennel sauce 🍷 🌿 🌿 🍷

DESSERTS

Traditional Christmas pudding, brandy crème anglaise 🌿 (🍷 available)

Howies Famous Banoffee Pie, with toasted almonds 🍷

Dark chocolate panna cotta, Glengoyne marinated cherries, oat brittle 🌿 🌿

Cheese, selection of I.J. Mellis farmhouse cheeses, served with seasonal
homemade chutney and Scottish oatcakes (🌿 available) (+£5.95 supplement)

Add a glass of Quinta do Noval LBV Port for £7.30

🌿 Non Gluten Containing Ingredients 🍷 Dairy Free 🍷 Contains Nuts

🍷 Vegetarian 🌿 Vegan

Game may contain lead shot.

Food allergies and intolerances: before ordering, please speak to a member of our team
about your requirements.



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