



GREYFRIARS HALL

CHRISTMAS LUXURY MENU ~ £125 PER PERSON

From 30 guests

Wild Mushroom & Truffle

Truffle & Cognac croquette, slow cooked ratatouille, chive oil (v)



Lobster & King Scallop

Scotch duck egg, leek & pea, lobster bisque air

32 Day Dry Aged Scottish Beef

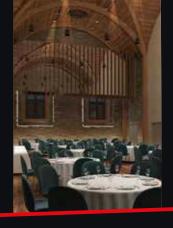
Parsnip risotto, roasted Chantenay carrots, wilted winter greens, Bordeaux reduction

Zephyr Caramel

Apricot mousse, pane de genes, vanilla streusel, apricot gel

Cheese

Selection of crafted Scottish cheeses, Isle of Mull seaweed chutney, Scottish winter quince, crackers



GREYFRIARS HALL

PRIVATE HIRE* CHRISTMAS PARTY MENU ~ £75 PER PERSON

Complimentary glass of fizz on arrival & glass of wine with dinner Minimum numbers of 60, DJ throughout the evening

Terrine

Gressingham duck, serrano ham, pistachio & raisin, farmhouse piccalilli

Soup

Spiced carrot & puy lentil soup, crème fraîche

Roquefort

Whipped Roquefort, pear & walnut, winter fruit pesto

Turkey

Roulade of seasonal turkey, potato terrine, winter roasted vegetables & chipolatas

Fish

Baked Scottish cod, cock-a-leekie pearl barley risotto, soft herbs & mascarpone

Squash

Baked butternut squash, jewelled cous cous, pomegranate, mint & pinenuts (v)

Christmas Pudding

Traditional Christmas pudding & brandy anglaise

Trifle

Winterberry trifle with sweet & sour berries, crème diplomat, blackberry jelly & jaconde sponge

Tart

Dark chocolate & orange tart - chocolate & cardamon ice cream

*Please note, this event is for private hire only. Min 60 guests, max 120 guests. Lunch hire from 12:30pm to 5:00pm, evening hire from 7:00pm to midnight.



Forget traditional. Remember Virgin.

For a special & unforgettable Christmas, book now.

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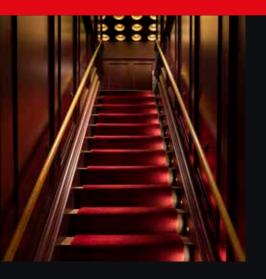
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SO HERE IT IS MERRY CHRISTMAS

