

CORNHILL CASTLE

Christmas Eve Menu

3 Courses £48

Includes a selection of chef's canapes and glass of fizz or champagne cocktail on arrival

STARTERS

Soup of the Day (vea, gfa)
Warm focaccia & flavoured butter

Campbells Butchers Haggis, Bashed Neeps & Champit Tatties
Leek crisp, whisky & thyme jus

Double Oak Smoked Salmon (gfa)
Pickled cucumber & shallot, caperberries, brioche crouton,
watercress & lemon oil

Confit Chicken, Apricot & Pancetta Terrine (gfa)
Tarragon aioli, watercress and roquette, & sherry vinaigrette

Roast Pepper Hummus (v, vea)
Pickled watermelon, cucumber relish, sweet drop peppers,
marinated feta & grain salad

MAIN COURSES

Cornhill Steak Pie
Slow braised chuck of beef, rich wine gravy, buttered mash potato,
glazed carrots & sprouting broccoli

Beer Battered Haddock
Sustainable haddock, chunky chips, tartare sauce & mushy peas

Ballotine of Chicken (gf)
Spinach, mushroom and tarragon, roast heritage carrots, candied beets,
buttered mashed potato, wild mushroom & cider jus

Risotto of Fresh Peas, Basil & Kale (gf, va, vea)
Hazelnut pesto, parmesan crisps & rocket leaf

House Burger
6oz prime beef patty in a brioche bun, crisp gem lettuce, tomato,
coleslaw, house sauce, crisp pickle & fries
Add: Haggis | Cheese | Bacon

Rump of Lamb (gf)
Fricassee of beans, pancetta & mint, grilled gem leaf, potato rosti & thyme jus

Slow Braised Featherblade of Beef (gfa)
Glazed roots, rosemary roast potatoes, sauce bourguignon - pancetta,
red wine, baby onion and button mushroom



DESSERTS

Sticky Toffee Pudding
Salted caramel & vanilla ice cream

Lemon & Ricotta Tart (v)
Toasted pine nuts, fresh raspberries & berry coulis

Miso Caramel Cheesecake (v)
Ginger crumb & clotted cream

Mulled Berry Pavlova (gf, v)
Crème diplomat, berry compote & vanilla ice cream

Selection of Scottish Artisan Cheese (gfa)
Errington Farmhouse Corra Linn, Clava Brie, Lanark Blue,
spiced chutney, apple & biscuits

Followed by petit fours served with tea or coffee

SIDES

Chive Mashed Potato (v, gf) £5

Hand Cut Chips (v, ve, gf) £4.50

Beer Battered Onion Rings (v, ve) £4.25

Glazed Roots and Heritage Beets (v, vea, gf) £4.25

Baby Spinach, Endive and Rocket Salad (gf, v, vea) £4.00
With pickled shallot, white grape, celery & sherry vinaigrette

Focaccia (v, vea) £4.00
With flavoured butter & balsamic vinegar



Please alert our team of any food allergies or intolerances that you have and we will do our best to accommodate you.
(v) vegetarian, (va) vegetarian available, (ve) vegan, (vea) vegan available, (gf) gluten free, (gfa) gluten free available.