



FESTIVE MENU

STARTERS

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

Haggis Strudel
Oatmeal crumb, turnip fondant and a thyme & whisky jus
Confit Ham Hock, Pickled Shallot & Caper Terrine (*gfa*)
Golden beetroot relish, endive and fine herbs

Cullen Skink Velouté
Smoked haddock, leek & creamy potato soup

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

MAINS

Ballotine of Turkey (*gfa*)
Wrapped in bacon, chestnut & sage stuffing, pigs in blankets,
honey-glazed root vegetables, rosemary roast potatoes and a rich turkey jus

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

Grilled King Oyster Mushroom (*gfa, v, vea*)
Truffled risotto cake, caramelised shallot and tarragon essence

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

House Burger
6oz prime beef patty, crisp gem lettuce, tomato, coleslaw,
brioche bun, house sauce, crisp pickle and fries
Add cheese or haggis





CORNHILL
CASTLE

Festive Menu

