



Christmas Menu

Soup

Caramelised White Onion Velouté with Toasted Sage Croutons (VE/V/GF/DF)

Parfait

Chicken Liver and Orange Parfait, Parma Ham, Red Onion & Plum Chutney and Ciabatta Toasts (GF*)

Haggis

Haggis Samosa, Spiced Clapshot and Highland Park Cream Sauce

Prawn

Classic Prawn Cocktail, Tiger Prawns, Siracha Mayo, Charred Lemon and Baby Gem Lettuce (GF)

Tart

Glazed Shallot Tart, Balsamic Glaze, Confit Tomatoes & Rocket Salad (VE/V/DF)



Turkey

Traditional Roast Turkey, Roasted Root Vegetables, Glazed Brussels, Sage & Walnut Stuffing with Roast Duck Fat Potatoes (DF)

Venison

Perthshire Venison Haunch, Sloe Gin & Bramble Sauce, Rosemary Hasselback Potatoes & Slow Cooked Red Cabbage (GF/DF)

Duck

Roast Crispy Duck Breast, Dauphinoise Potatoes, Plum & Port Sauce, Poached Blueberries and Honey Baby Carrots (GF)

Salmon

Roast Salmon Steak, Crushed Baby Potatoes, Crayfish & Fennel Butter, Crispy Tenderstem (GF)

Orzo

Wild Mushroom, Asparagus & Baby Tomato Orzo, Roast Garlic Sauce & Crispy Halloumi (VE*/V/GF/DF*)



Christmas Pudding

Traditional Warm Christmas Pudding with Spiced Brandy Anglaise (V)

Chocolate

Dark Chocolate Pavé, Honeycomb & Chocolate Croquant (VE*/V/GF/DF)

Banana

Banoffee Pie, Caramelised Bananas & Vanilla Chantilly Cream (V)

Pannacotta

Passionfruit Pannacotta, Glazed Pineapple, Coconut & Chocolate Crumb

Cheese - £5 supplement

Selection of Scottish Cheese, Oatcakes and House Chutney

Lunch: 3 Courses - £34.50 / 2 Courses - £25.50

Dinner: 3 Courses - £39.50 / 2 Courses - £30.50



MERCHANTS

RESTAURANT & BAR

VE = Vegan V = Vegetarian GF = Gluten Free DF = Dairy Free * = Alternative available

Please let your server know of any allergies