

Festive Menu

Witchery Cullen Skink

quail egg, chive oil

Smoked Perthshire pheasant breast

with potato & pancetta terrine and sweetcorn purée

Cairngorm venison tartare

green peppercorn salami, celeriac, apple and toasted walnut bread

Winter wild mushroom & chestnut pithivier

Roast Scotch beef

crispy potato, grilled pac choi, Roscoff onion and watercress purée

Baked cod fillet from Scrabster

Roquefort crumble, sweet potato and scallion tempura

Pearl barley, lemon & thyme risotto

Barigoule of Phantassie Farm rainbow carrots

Whole roast red-legged partridge

pistachio crumb, fondant potato and roast beetroot

Christmas pudding sundae

rum butter ice cream, macerated raisins, meringue

Hebridean Blue

fig, liquorice preserve and home-made oatcakes

Witchery dark chocolate tart

Seville orange marmalade ice cream

Normandy tart

Calvados custard

3 course lunch - £39

3 course dinner - £45