

# Christmas Day Lunch

IN PINEAPPLE GRILL  
& SEAFOOD RESTAURANT

For something a little more intimate, our award-winning restaurant will be serving up a Christmas Day lunch created by our Executive Chef Alan Clarke.

Join us for a cold, crisp glass of champagne and enjoy a Christmas Day lunch with the very best of local produce available.

£110 PER ADULT

£50 PER CHILD (2-12Y)

UNDER 2 ARE COMPLIMENTARY



## MENU

### STARTER

Venison Pithivier

Leek, Onion & Potato Velouté  
*isle of mull cheddar beignet*

Posh Prawn Cocktail  
*trio of prawns, boozy marie rose*

Seared Shetland Scallops  
*charred chorizo & cauliflower*

Pressing of Guinea Fowl  
*mushroom and arran mustard,  
parma ham, micro sala*

### INTERMEDIATE

Dark Cherry Sorbet  
*meringue kisses*

### MAIN

Traditional Roast Turkey  
*skirlie, kilted chipolata, roast tatties  
& veg, gravy*

Duo of Beef, Slow Braised  
Cheek & Fillet  
*dauphinoise potato, honey glazed carrots  
& dark ale jus*

Spiced Haggis, Carrot &  
Mushroom Strudel  
*roasted root vegetables & tatties*

North Coast Salmon En Croûte,  
Spinach & Winter Pesto  
*wilted greens, white wine butter sauce*

### DESSERT

Meldrum House Christmas Pudding  
*brandy sauce & redcurrants*

Taste of Chocolate  
*Opera gateaux, fondant, salted caramel  
popcorn & honeycomb*

Gingerbread & Caramel Cheesecake  
*vanilla ice cream*

Black Forest Pavlova  
*kirsch cherries & flaked almonds*

Orange & Marmalade  
*whisky custard*

To book please visit our website  
[www.meldrumhouse.com/occasions/christmas](http://www.meldrumhouse.com/occasions/christmas)