



Greywalls

Christmas Market Menu

3 Course Lunch £42.00

3 Course Dinner £45.00

Served from Monday 16th to Sunday 22nd December

Available for Lunch on Saturdays and Sunday Only

Available for Dinner 7 days a week

Beef Shin Consomme, Shin Ravioli, Paysanne Vegetables

Homemade Boudin Blanc aux Truffles with a Fondue of Leeks and Sauce Perigueux

Beetroot Cured Sea Trout, Onion Ash Aioli, Oyster Leaf, Sourdough Crouton

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Gartmorn Free Range Turkey, Apricot and Pistachio Stuffing, Traditional Roast Vegetables,  
Bread Sauce, Turkey Jus

Roasted Tournedos of North Atlantic Hake, Caramelized Cauliflower Cous Cous,  
Juniper Beurre Blanc

East Lothian Guinea Fowl Breast, Pumpkin and Pearl Barley Risotto, Amaretti Crumb

Salt Baked Butternut Squash and Pine Nut Strudel, Crispy Kale, Chicory Jam

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Traditional Homemade Christmas Pudding, Warm Brandy Sauce

Praline and Milk Chocolate Yule Log, Candied Pistachio, Vanilla Ice Cream

Stilton Cheese, Compressed Celery, Ruby Port

Allergy information on all food dishes is available on request; please advise us about any allergies or food intolerances before placing your order.

**All of our dishes are served warm to enhance the delicate flavours of chefs cooking
Please advise us should you prefer your dish to be served hotter**

Our Kitchen Brigade would like to pay credit to the suppliers for their fantastic local produce

Wellocks – Fresh Vegetables and Fruit

Ochil Foods – Game

Braehead – Game

Wild Taste – Vegetables

Ramsay's – Sausages, Bacon, Black pudding

Graham's Dairy – All Dairy

John Gilmour - Beef

Campbells Prime Meats – Meat, Fish

Galloway Lodge – Jams and Preserves

Andrew Duncan – Hand Dived Scallops



Independently minded