



SEASONS

RUFFLETS ST. ANDREWS

Christmas Day

Starter

Roasted celeriac and winter truffle soup – roasted celeriac – herb scone (V) (GF*)

Warm smoked pork belly ravioli – seared hand-dived scallop – apple fritter – carrot and cardamom purée

Whisky-cured Scottish salmon – cucumber – tonka bean – cucumber gel – herbs (GF)

Pressing of guinea fowl, rabbit and winter vegetables – quince – confit leeks – sauce grand veneur

Cauliflower pannacotta – pickled wild mushrooms – Anster cheese tuile – cauliflower beignet (V)

Main Course

Roast free-range turkey – cranberry and orange stuffing – traditional trimmings – roasting gravy (GF*)

Fillet of cod – charred shallot – potato and pancetta terrine – garden kale – confit garlic – Bordeaux sauce (GF)

Medium-cooked tournedo of Scotch beef – braised rib croquette
roast turnip – truffled barley risotto – grilled shallot

Roast saddle of Cairngorm venison – suet pudding – salsify – winter chanterelles – beetroot – juniper jus

Cannelloni of butternut squash, leeks and Jerusalem artichoke – vegetarian parmesan
herbs – poppy seed crisp – chive butter sauce (V)

Dessert

Rufflets' Christmas pudding – brandy sauce (GF*)

Vanilla pannacotta – marinated prunes – hazelnut croquante – plum sorbet

Chocolate and orange crèmeux – whisky ice cream – coffee and caramel

Warm pear strudel – cinnamon custard – pistachio praline – spiced pear sorbet

Selection of Scottish cheeses – chutney – honeycomb – quince – homemade oatcakes (GF*)

Coffee and petits fours