

# Nobles Christmas Evening Menu

*Working with the best Artisan suppliers & serving the pick of Scotland's larder*

## 3 COURSE DINNER £30

**Celeriac, Apple & Walnut**  
Artisan Bread & Butter (v)

### Tea Smoked Duck

Spiced Plum Chutney, Cucumber, Green Chilli & Yoghurt Salad

### Chestnut Mushroom, Roast Beetroot & Lentil Pâté

Tarragon Gel, Pickled Mushroom & Oatcakes (v)

### Cullen Skink

Chive Oil, Poached Egg, Crispy Leek & Artisan Bread

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### Braised Black Isle Beef Cheek

Scotch Broth Barley Risotto, Salt Baked Beetroot,  
Savoy Cabbage, Port & Cinnamon Jus

### Pan Roasted North Sea Cod Fillet

Bacon, Bean & Corn Succotash, Steamed Shetland Mussels,  
Spinach Purée & Squid Ink Tuile

### Parsnip Gnocchi

Crispy Kale, Roast Chestnuts, Shredded Brussels Sprouts,  
Dried Cranberries & Sage Butter (v)

### Roast Red Legged Partridge

Black Pudding Scotch Egg, Squash Fondant,  
Pear & Fennel Butter, Hazelnut & Black Pudding Crumb

### Rhubarb & Honey Iced Parfait

Toasted Oats, Whisky & Stem Ginger Syrup & Vanilla Meringue

### Salted Chocolate Délice

Rose Pistachio & Cardamom Ice Cream, Pistachio Sablé & Rose Jelly

### Nobles House Ice Cream

### Cheese Board

Selection of British Cheeses, Beetroot & Apple Chutney,  
Celery, Port Gel & Arran Oaties (v)

### £3 Supplement

\*May contain traces of shot. If you have any food allergies please let us know.  
10% discretionary service charge will be added to tables of 6 or more.