



The Burrell Restaurant

Christmas Lunch Menu

Please ask us about the allergens in our food

£29.95 per person

Please contact theburrellcollection@benugo.com to book your table.
Pre-order required 48 hours before arrival. Available Mon–Fri 12:00–2:30pm

Starters

Curried carrot & butterbean soup | Chestnut & parsley crumble (vg)

Pressed ham hough | Pickled cucumber, celeriac slaw, Galloway Lodge Preserves cranberry relish

Ayrshire beets & Katy Roger's crowdie salad | Watercress, crisp pear, Heather Hill honey & Arran mustard dressing

All served with – freshly baked bread & Blackthorn sea salted Edinburgh butter

Mains

Bacon wrapped turkey breast* | Sage & onion stuffing, pigs in blankets, toasted brown bread sauce, cranberries & rich gravy

Butternut squash & vegan feta strudel | Harrisa, kale & tomato fondue

Slow-cooked shin of Scottish beef | Chestnut mushrooms, Ayrshire bacon, crispy onions & port wine jus

All served with – Macintosh rapeseed oil roasties, buttered sprouts, Heather Hill honey-roasted carrots & parsnips

Desserts

Morangie Brie | Wooley's of Arran oatcakes & quince jelly (v)

Cloutie McToot festive dumpling** | Brandy custard

Sticky toffee pudding** | Arran traditional ice cream, shortbread crumble

Carbon neutral tea & coffee | Served with strawberry jam shortbread

*Bacon-free available

**Vegetarian, vegan & gluten-free available

(v) vegetarian | (vg) vegan

We use a wide range of ingredients in our kitchen, some of which may contain allergens.

Please let us know if you have a specific allergy or dietary requirement so we can let you know of the most appropriate food choice.

Our menus use the very best Scottish produce where possible. Not only does this support local suppliers, it's also good for the environment as it reduces food miles.

