TIGERLILY

CHRISTMAS LUNCH

Celebrating Scottish Land & Sea

STARTERS

PUMPKIN & COCONUT SOUP
Roasted East Lothian squash, lemongrass, kaffir lime, toasted pumpkin seeds

CURED SALMON
beetroot-cured Scottish salmon, yuzu, cucumber, dill oil

CHICKEN & FIG PÂTÉ
spiced fig chutney, pickles, winter micro herbs

CONFIT MUSHROOMS
Truffle, herb salad

MAINS

TURKEY ROULADE
roast potatoes, chipolatas, honey glazed parsnip, anise carrot, charred sprouting broccoli, Turkey jus

GLAZED SCOTTISH COLEY
crushed potatoes, charred leek, shellfish butter

WHOLE ROASTED CELERIAC
spices, crispy shallots, herb salad, roasted roots

CHICKEN SCHNITZEL
Onion seed rice, pine nut shredded sprouts, jus

DESSERTS

DARK CHOCOLATE DELICE
salted caramel, clementine sorbet

RICE PUDDING
spiced pear compote, candied pecans

GINGERBREAD SPICED PANNA COTTA
brown butter pear salsa, toasted crumb

CHRISTMAS PUDDING
eggnog sauce

CHRISTMAS PETITS FOURS

shortbread | tablet | whisky & dark chocolate truffle

TIGERLILY

CHRISTMAS DINNER

Celebrating Scottish Land & Sea

STARTERS

CONFIT MUSHROOMS
truffle, herb salad

HIGHLAND VENISON TARTARE
venison haunch, pickled Scottish blackberry, crème fraîche, peters yard crackers

SHETLAND SALMON & CRAB
cured salmon, white crab, cucumber ribbon, citrus dressing, avocado mousse & salmon roe

DUCK & FIG PÂTÉ
spiced fig chutney, pickles, winter herbs

MAINS

TURKEY ROULADE
roast potatoes, chipolatas, honey glazed parsnip, anise carrot, charred sprouting broccoli, Turkey jus

BUTTER SALMON
North Atlantic Salmon, lobster and shellfish laksa sauce, charred baby leek, basmati rice

BEEF SIRLOIN DRY AGED AT 45 DAYS
dry-aged Scottish beef sirloin, shiitake mushroom duxelles, cured yolk, truffle jus, dauphinoise

WHOLE ROASTED CELERIAC
spices, crispy shallots, herb salad, roasted roots

DESSERTS

CHRISTMAS PUDDING
Eggnog sauce

STICKY TOFFEE PUDDING
warm date sponge, black treacle caramel, whisky toffee sauce and vanilla bean ice cream

SCOTTISH CHEESE SELECTION
plum chutney, oatcakes, pickled pear

DARK CHOCOLATE DELICE
salted caramel, clementine sorbet

CHRISTMAS PETITS FOURS

shortbread | tablet | whisky & dark chocolate truffle

TIGERLILY

LUNCH

2 COURSES £36

3 COURSES £40

DINNER

2 COURSES £40

3 COURSES £50

2 Course Lunch & Dinner only available Sunday - Wednesday.

GET MERRY

COMPLIMENTARY GLASS OF FIZZ, BOTTLE OF BEER OR SOFT DRINK

Available Sunday–Wednesday on all 3-course festive menu bookings at lunch and dinner.