



CHRISTMAS DAY MENU AT THE POMPADOUR BY GALVIN



MENU

Glass of Galvin Champagne on arrival

Starters

Your selection of

Hay baked celeriac & truffle risotto

Beetroot cured loch Etive sea trout, clementine
& sprout leaves

Fillet of beef carpaccio, truffle & potato salad, confit egg yolk

Tortellini of North Berwick crab, smoked sweetcorn velouté

Main Course

Your selection of

Venison Wellington, mushroom purée, pomme mousseline

Roast crown of St Bride's turkey, traditional garnish & roast jus

Lemongrass poached turbot, courgette & caviar

Roast curried cauliflower, pomegranate & toasted nut couscous

Cheese

Port soaked Stilton & poached pears

Desserts

Your selection of

Pineapple upside down cake, Malibu sorbet

Baked Crowdie cheesecake, clementine sorbet,
brown sugar caramel

Valrhona chocolate tarte, caramelia crémeux, banana & crème
fraîche ice cream

Pompadour Christmas pudding, Armagnac butter sauce

Tea, coffee and petits fours



£199 per person

To book please call 0131 222 8945 or
email pompadour.reservations@waldorfatoria.com