

The Dunstane Festive Dinner Menu

Chef Anthony and The Dunstane Houses team are delighted to present our signature festive Dunstane Dinner Menu to add a little Christmas cheer to your Winter. So pull out a chair by the roaring fire of the Ba' Bar and Lounge and let yourself be swept up in our magical and intimate dinner experience.

Amuse bouche

Sweetcorn velouté with maple bacon served with a seeded artisan bread roll and salted butter

Starter

Soft-boiled duck egg with celeriac remoulade, ham hock croquette and toasted brioche

Main course

Roast chicken breast with pomme purée, pickled chantonnay carrot, roast Toulouse sausage wrapped in Parma ham, spiced carrot purée, charred tender stem, pancetta crumb and a thyme and chicken jus with red currants

Dessert

Dark chocolate fondant with salted chocolate crumb, cherry, peanut brittle and vanilla ice cream

Or

Scottish and Orkney selection of cheese with Arran pear and apple chutney and Stockan's oatcakes

3 courses including the amuse bouche for £28 per person

or

4 courses including the amuse bouche for £34 per person