



GATEWAY

RESTAURANT

CHRISTMAS DINNER

TWO COURSES - £19.95 | THREE COURSES - £23.00

STARTER

SPICED ROAST PUMPKIN SOUP
Pumpkin seeds and honey yoghurt

SHETLAND SALMON AND DILL CROQUETTE
Celeriac pureé and salsa verde

CONFIT DUCK & PISTACHIO TERRINE
Pickled vegetables and rye bread

MAIN COURSE

TURKEY, CHESTNUT AND SAGE BALLOTINE
Duck fat roast potatoes and all the trimmings

NORTH ATLANTIC BAKED COLEY
Garden braised fennel, salted cod croquette
and saffron emulsion

BARLEY AND BUTTERNUT SQUASH RISOTTO
Roasted chestnuts and baby watercress

DESSERT

CHRISTMAS STICKY TOFFEE PUDDING
Rum and raisin ice cream

MERINGUE NEST
Lemon curd, fruits of the forest compote and lime sorbet

DUO OF SCOTTISH CHEESES
Grapes, oatcakes and Arran chutney



Royal
Botanic Garden
Edinburgh