



PRE-ORDER
3-COURSES FOR £85.00
PER PERSON

2026 CHRISTMAS DAY MENU

Starters

Puy & Red Lentil Soup garnished with Parsnip Crisp

Scented with cumin, sourdough
French baguette & butter (vegan-gf)

Trio of Mixed Scottish Seafood

Gambas, pickled cucumber & mooli,
saffron & mayonnaise / Home cured
Scottish salmon with ginger & fresh
coriander, Hoisin glaze / Peppered
smoked mackerel & seaweed paté,
mini oatcakes / Vollkorn bread

Cornfed chicken, Shimeji Mushroom & Broad Bean Vol-Au-Vent

Seeded puff pastry,
apple balsamic glaze

Mains

28-Day Aged Roast Scottish Sirloin of Beef

Mixed peppercorn sauce,
Yorkshire pudding, roast plum tomato,
Paris brown mushroom

Turkey & Date Stuffing Paupiette

Wrapped with smoked streaky bacon
Chipolatas, fresh rosemary gravy

Sole & Smoked Haddock Tempura

Mixed peas & mint dressing (gf)

Vintage Tomato & Red Onion Marmalade Puff Pastry Galette

Pickled vegetables salad (vegan)

All mains are served with:

*Fondant potato, roasted mixed
vegetables with honey & fresh rosemary,
cauliflower & broccoli Mornay*

Desserts

Broadcroft Hotel

Father Christmas Café Gourmand

Christmas pudding beignet &
Cointreau custard / French crêpe
with raspberry ripple ice cream &
Callebaut hot chocolate sauce /
Coffee French macaron /
Banoffee tartlet

Belgian Chocolate Truffle Dessert

Vegan coconut ice cream,
Callebaut dark chocolate sauce
(vegan-gf)

Selection of Fine Cheeses

Dark plum & apricot chutney, apple,
fig, walnuts, Peter's Yard biscuits &
Arran mini oatcakes

Coffee, Tea & Stollen



OUR FOOD MAY CONTAIN NUTS, DERIVATIVES OF NUTS OR OTHER ALLERGENS. IF YOU SUFFER FROM AN ALLERGY OR FOOD INTOLERANCE, PLEASE NOTIFY A MANAGER. WE ARE HAPPY TO CATER FOR SPECIAL REQUIREMENTS. ALL CARE HAS BEEN TAKEN TO REMOVE SMALL BONES WHERE APPROPRIATE, BUT IT IS INEVITABLE THAT SOME MAY REMAIN.