



# THE ATRIUM

SCOTTISH CUISINE - RESTAURANT - BAR

## CHRISTMAS MENU

**2 COURSES FOR £34.95 | 3 COURSES FOR £39.95**

### STARTERS

#### SCOTTISH SMOKED SALMON ROULADE

Salmon mousse wrapped in Scottish smoked salmon with Hollandaise smear & pea dust (GF)

#### HAGGIS BON BONS

Haggis bon bons served on a bed of smoked pancetta puree & bacon crisp (DF, VA)

#### SCOTCH BROTH

A rich blend of tender barley and seasonal root vegetables in a savory vegetable broth. Served with a warm sourdough roll (VG, V)

ADD *shredded chicken*

#### BAKED CAMEMBERT

Baked individual Camembert round with fig wedge & onion chutney served with sourdough sliced bread (GFA, V)

#### CHICKEN AND CHORIZO TERRINE OR ROAST MEDITERRANEAN VEG TERRINE

Sliced terrine served with roast pepper & tomato chutney, accompanied by toasted sourdough (GFA, DF, VG)

### MAINS

#### TRADITIONAL TURKEY AND TRIMMINGS

Sliced breast of Buchan turkey, homemade mealie, roasted potatoes, roasted garlic & thyme chantenay carrots, parsnips & neeps. Served with a rich roasting pan gravy topped with the best part, pigs in blankets (DF, GFA)

*Please ask about our vegan meat alternative (must be pre-ordered)*

#### SHIN OF BEEF ROULADE

Slow-cooked rolled shin of beef in port served with homemade mealie, roasted potatoes, roasted garlic & thyme chantenay carrots, parsnips and neeps & a rich port gravy (DF, GFA)

#### HADDOCK AND PRAWN MORNAY

A haddock fillet stuffed with prawns, served on a bed of wilted greens & creamy mashed potatoes, all topped with a rich three-cheese sauce (GF)

#### CONFIT DUCK LEG

Slow-cooked confit duck leg served on a bed of festive spiced ragù with puy lentils, finished with a plum jus

#### SWEET POTATO AND RED ONION MARMALADE TART

A tart with sweet potato & red onion marmalade, served with roasted potatoes, garlic & thyme chantenay carrots, parsnips & neeps. Finished with a rich pearl onion vegetarian gravy (VG, GF)

### SIDES

PIGS IN BLANKETS (GFA)	.....£5
MEALIE	.....£2.50
ROASTED POTATOES	.....£4
MASHED POTATOES	.....£4
EXTRA GRAVY (GFA)	.....£3
ROAST OR GREEN VEG	.....£4

### DESSERTS

#### CHRISTMAS PUDDING

Brandy-soaked Christmas pudding served with rich brandy sauce & festive berries

#### STICKY TOFFEE PUDDING

Served with fudge sauce & Mackies vanilla ice cream (GFA, VG)

#### BELGIUM CHOCOLATE AND CARAMEL PYRAMID

A decadent dark Belgian chocolate truffle, marbled with white & dark chocolate, centered with vanilla mousse on a caramel & chocolate sponge base. Served with pouring cream

#### TRIO OF DESSERTS

A delightful selection featuring double chocolate mousse, white chocolate & raspberry mousse & a chocolate orange tartlet


#### CHERRY AND CHOCOLATE TORTE

A baked cherry, chocolate & vanilla torte topped with chocolate ganache, served with a sweet cherry coulis (VG)

#### RASPBERRY FRANGIPANE

A raspberry frangipane tart, perfectly balanced with almond filling and fresh raspberries (GF, VG)

**Allergens - (GFA) Gluten Free available (GF) Gluten Free (V) Vegetarian (VA) Vegetarian available (VG) Vegan (VGA) Vegan Available (DFA) Dairy Free Available**





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## BAH HUMBUG MENU

2 COURSES FOR £25 | 3 COURSES FOR £30

### STARTER

#### SCOTTISH SMOKED SALMON ROULADE

Salmon mousse wrapped in Scottish smoked salmon with Hollandaise smear & pea dust (GF)

#### HAGGIS BON BONS

Haggis bon bons served on a bed of smoked pancetta puree & bacon crisp (DF, VA)

#### SCOTCH BROTH

A rich blend of tender barley & seasonal root vegetables in a savory vegetable broth. Served with a warm sourdough roll (VG, V)  
ADD shredded chicken

#### BAKED CAMEMBERT

Baked individual Camembert round with fig wedge & onion chutney served with sourdough sliced bread (GFA, V)

#### CHICKEN AND CHORIZO TERRINE OR ROAST MEDITERRANEAN VEG TERRINE

Sliced terrine served with roast pepper & tomato chutney, accompanied by toasted sourdough (GFA, DF, VG)

### MAINS

#### FISH AND CHIPS

Choose breaded or battered North Sea haddock, served with skin-on fries, peas, tartar sauce & a charred lemon wedge (GFA)

#### MACARONI CHEESE

Macaroni shells in a creamy cheese sauce, baked with a crusty cheese topping. Served with skin-on fries (V)  
ADD Mealie - £1.50 Pigs in blankets - £3.50

#### VEGAN MEAT FREE BURGER

A flavorful meat-free patty with beef tomato, gem lettuce & crispy onions, served in a vegan brioche bun with skin-on fries (GFA)

#### ATRIUM BURGER

Aberdeen Angus steak burger topped with haggis, black pudding, beef tomato, gem lettuce, crispy onions, & peppercorn sauce. Served in a brioche bun with house slaw & skin-on fries (GFA)

#### SCAMPI

Wholetail scampi served with skin on fries, peas, tartar sauce & a charred lemon wedge

### SIDES

PIGS IN BLANKETS (GFA)	£5
MEALIE	£2.50
ROASTED POTATOES	£4
MASHED POTATOES	£4
EXTRA GRAVY (GFA)	£3
ROAST OR GREEN VEG	£4

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