

TOWER FESTIVE MENU

Atlantic prawn and Belhaven brown crab cocktail, Marie Rose sauce

Terrine of Scottish game, pheasant, guinea fowl, duck, venison,
pickled Pear Williams, walnut sourdough croutons

Celeriac and apple velouté, roasted hazelnuts, truffle oil

Grilled winter squash, black quinoa, vegan feta, crisp kale (vegan)

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Pan-seared fillet of North Sea cod steamed on a casserole of red peppers,
tomato, chorizo and heritage potato

Gartmorn Farm free-range turkey breast, rosemary stuffing, roasted potato,
creamed brussels sprouts and root vegetables

Braised scotch beef cheek, creamed mash, balsamic shallots and baby spinach

Cauliflower and chestnut risotto, parmesan shavings (vegan option available)

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Callebaut dark chocolate terrine, Maldon salt, honeycomb

Isle of Mull Cheddar and Stilton Blue, quince jelly, oatcakes

Tower's flaming Christmas pudding, brandy sauce

Mulled wine poached pear, tonka bean and almond ice cream (vegan)

Available 20 November to 24 December. Lunch £33 Dinner £38

Lunch 12-4.30pm and Dinner 5-10.30pm (last reservation)

£15 per person non-refundable deposit required for group bookings

Festive Afternoon Tea £26 and rooftop Brunch both available daily

Reservations 0131 225 3003 or online at tower-restaurant.com