

Maison Christmas at BLEUE

Les Bouchees

Cullen Skink
creamy soup with smoked haddock, potatoes & onion

Venison Carpaccio
thinly sliced venison, radish coulis & beetroot cake

Our Famous Haggis Balls
beer battered haggis, turnip & potato clapsot & creamy whisky jus

Fondue de Camembert
creamy camembert, white wine & sourdough croutons

Pan Fried Pigeon Breast
sweet port reduction & mustard dressed kale

Home Cured Scottish Salmon Gravavlax
creme fraiche & sourdough tartine

Les Bouchees Doubles

Lamb Confit
potato & ras el hanout spiced root vegetables

Supreme of Free Range Chicken
parma ham, gruyere cheese & mousseline mash

30 Day Aged Ribeye Steak
mushroom fricassée, pommes soufflé, seasonal greens & choice of sauces
(10.00 supplement)

Loin of Venison
calvados glaze & sweet potato lyonnaise

Darne of North Sea Cod
lobster bisque & shrimp rice

Mille Feuilles of Wild Mushrooms
pea & broad bean risotto

Les Desserts

Amaretto & Chocolate Tart
creamy chocolate ganache & amaretto

Baileys Creme Brulee
traditional creme brulee & baileys irish cream

Sticky Toffee Pudding
sticky toffee sponge cake, rich caramel sauce & vanilla ice cream

Assiette de Fromages
assorted international cheeses, fresh grapes, sweet chutney & scottish oatcakes
(7.00 supplement)

32.50 per person

Please ask your server for vegan options

a 10% discretionary service charge will be added to your bill