



PAUL  
TAMBURRINI

AT MACDONALD HOLYROOD HOTEL

## SIMPLY FESTIVE

2 COURSES £25 | 3 COURSES £30

### APPETISERS

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Pressed farmhouse terrine, fruit chutney, fried bread

Smoked salmon, capers, shallots, egg & buckwheat

Light creamed garlic soup, artichoke crisps

Caeser salad, lettuce hearts, parmesan, crisp bread, lettuce emulsion

### MAINS

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Challandaise duck leg, confit orange, watercress salad, game chips

Cod loin, brown butter, plum tomato, capers, lemon & parsley

Corn fed chicken breast, bacon & shallot crumbs, "pumpkin fries"

Hand-rolled fettuccini, ceps & flat parsley

### DESSERTS

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Mandarin crème brulee & sorbet, poached orange

Dark chocolate soufflé cake, milk & honey ice-cream

Caramel mille-feuille, crushed pecan ice-cream

Seasonal French and British cheeses, walnut bread, quince (£5 supplement)

### JOSPER CHARCOAL GRILL

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Fillet 220g £36

Picanha 220g £22

Sirloin 250g £29

Rib-eye 250g £28

All our steaks are marinated in a BBQ dressing and finished with a madeira glaze. Our steaks only come from the finest Scottish farms and matured for a minimum of 30 days. Choice of one sauce; Béarnaise, peppercorn or red wine.

### FOR TWO

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Roast challandaise duck, French beans, sweetcorn purée, confit potatoes (please allow 35 minutes) £65

Côte de Boeuf 600g, triple cooked chips, onion rings and crisp lettuce £65

### SIDES

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French fries £4

Silky mash £4

French beans and shallots £4

Glazed carrots £4

Green salad £4

Tomato, basil & shallot salad £4