

Please ask us about the allergens in our food

CHRISTMAS AFTERNOON TEA

SAVOURIES

Uppercarbarns Farm “Pigs in Blankets”

Honey mustard dressing

Campbells of Linlithgow turkey breast

Sage stuffing, cranberry sauce finger sandwich

The Heatherfield beetroot-cured salmon blini

Whipped crowdie, chives

Highland venison and apricot sausage roll

Classic prawn cocktail

North Atlantic Scottish prawns, Marie Rose sauce

SWEETS

Dark chocolate and clementine layered sponge

Tayside Winter berry cheesecake

Sticky gingerbread loaf

Braeburn apple and cinnamon festive tarte-tatin

Raspberry cranachan cream

Traditional Christmas mince pie

SCONES

Freshly baked castle scones

With Galloway Lodge jam and clotted cream

Our menus use the very best Scottish produce where possible. Not only does this support local suppliers but is good for the environment as it reduces food miles. Every purchase made in the café today supports the work of Historic Environment Scotland.