



The

CHRISTMAS DAY

MENU



vespers

MODERN IRISH CUISINE

There's something truly special about Christmas at Vespers. The dining room glows with festive charm, and the menu is full of seasonal favourites, all made with the best local ingredients. It's a place to slow down, savour the moment, and enjoy a little luxury in the heart of the Culloden Estate

TABLE - SERVED FESTIVE CANAPÉS

To Start

CHICKEN LIVER & FOIE GRAS PARFAIT

Fig Chutney, Candied Pecans, Brioche Feuillette

CULLODEN PRAWN COCKTAIL

Lime Avocado Mousse, Tomato Powder, Marie Rose, Homemade Wheaten Bread

MUSHROOM RISOTTO (V, VE)

Cranberry, Pickled Wild Mushrooms, Roast Garlic

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CELERIAC & WHITE TRUFFLE VELOUTÉ

Sourdough & Irish Butter

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Main Course

BUTTER-ROASTED TURKEY & GRANT'S SUGAR-BAKED HAM

Sage Stuffing, Pigs in Blankets, Roast Turkey Gravy

ROAST MILL DAM FLAX-FED IRISH SIRLOIN OF BEEF

Celeriac Purée, Glazed Onion, Beef Jus

BUTTER-POACHED BALLYCASTLE LOBSTER TAIL

Parsley Mash, Herb Oil, Champagne Sauce

ROASTED VEGETABLE & COUSCOUS WELLINGTON (V, VE)

Tomato & Bell Pepper Stew

Family service of local vegetables, roast, and mashed potatoes

To Follow

ASSIETTE OF MINIATURE DESSERTS

or

TRADITIONAL CHRISTMAS PUDDING

Brandy Anglaise

THOMPSON'S TEA OR S.D BELL'S COFFEE

A 10% discretionary service charge will be applied

All our food is prepared in a kitchen where nuts, gluten, and other known allergens may be present. Please note we take caution to prevent cross-contamination. If you have a food allergy, we advise you to speak to a member of staff before placing an order.