



CHRISTMAS DAY

CANAPES

Pumpkin and truffle arancini

Smoked salmon, cream cheese & dill roulade with caviar

Smoked duck rilette, prune and Armagnac

FIRST COURSE

Hand dived scallop, caramelized cauliflower, hazelnut, confit lemon & nori

Squash and ricotta gnocchi, crispy sage, amaretto beurre noisette & roasted almonds

Duck liver and foie gras parfait, blood orange, roasted macadamia & brioche

MAIN COURSE

Aged Scottish beef filet & slow cooked shin, shallot mashed potato, juniper red cabbage, red wine jus

Roast bronze turkey, apricot pork stuffing, pigs in blankets, duck fat roast potatoes, brussels sprouts, honey glazed carrots & pan jus

Pan fried fillet of Cornish wild sea bass, caramelised leek risotto & crispy paulorde clams

Beetroot Tatin, cabernet sauvignon glaze, kale & goats cheese truffle bonbon

PRE DESSERT

Mandarin sorbet, coconut white chocolate crumb

DESSERT

Christmas pudding, brandy cream & cranberries

Warm Valrhona dark chocolate mousse, coconut sorbet & crackling chocolate

Selection of cheeses, quince puree & traditional accompaniments

TO FINISH

Coffee & warm mince pies

5 Course Menu £190pp

Please let the manager know of any allergies or dietary requirements.

CHRISTMAS DAY

CHILDREN'S MENU

STARTERS

Bayonne ham & compressed melon *

Oak smoked salmon, rocket & lemon *

Celeriac soup, toasted focaccia *

∞

MAINS

Slow cooked beef, carrots & roast potatoes *

Roast bronze turkey ballotine, chestnut & stuffing, roast potatoes & pigs in blankets *

Wild seabass, crushed potatoes & samphire *

∞

PRE-DESSERT

Mandarin sorbet *

∞

DESSERTS

Selection of ice creams

Traditional Christmas pudding & double cream *

Warm Valrhona dark chocolate mousse, coconut sorbet & crackling chocolate

4 Course Menu £65

Please let the manager know of any allergies or dietary requirements.

* = Can be made with gluten free products