Festive Menu

TWO COURSES £44 | THREE COURSES £49

Starters

HOMEMADE SMOKED HAM & LENTIL SOUP
with Sourdough Bread

HOME CURED VODKA & CLEMENTINE SALMON
Cranberry Gel, Burnt Orange, Pickled Shallot, Dill Tuille

GAME TERRINE
Cider Braised Lentils, Pickled Beetroot, Celeriac Puree

WILD MUSHROOM & CHESTNUT TART
Watercress & Squash Salad, Tarragon Oil

Main Courses

ROAST SCOTTISH FREE RANGE TURKEY
Sage & Apricot Stuffing,Goose Fat Roast Potatoes, Maple Glazed Carrots, Parsnip Puree, Sautéed Brussel Sprouts & Chestnuts, Pigs In Blankets

BRAISED VENISON WELLINGTON
Beetroot Pomme Anna, Beetroot Crisps, Burnt Onion Puree, Pickled Blackberries, Venison Jus

PAN FRIED COD WITH SAFFRON, MUSSEL & CLAM VELOUTÉ
Pomme Fondant, Charred Leeks, Leek Ash, Smoked Butter Poached King Prawn

HERITAGE BEETROOT & SMOKED TOFU TATIN
Rosemary Fried Polenta, Jerusalem Artichoke Puree, Cavello Nero, Walnut & Black Garlic Velouté

FOR THE TABLE

PIGS IN BLANKETS

SEASONAL VEGETABLES

POMME PUREE

CAULIFLOWER CHEESE

£5.50 PER DISH

Desserts

GLAYVA & CLEMENTINE CRANACHAN
Clementine & Ginger Compote, Honey Tuille

CHERRY & DARK CHOCOLATE TART
Espresso Semi Freddo, Smoked Sea Salt

VANILLA PANNACOTTA
Sea Buckthorn Compressed Pear

CHRISTMAS PUDDING
Spiced Rum Anglaise, Cranberries

For dietary requirements and food allergies, please ask a member of our team for assistance.