

## **FESTIVE MENU**

*Three Courses £39.95*

### **Spiced Parsnip Velouté**

*Vadouvan Oil*

### **Scottish Salmon**

*Pickled Vegetables – Escabeche Sauce*

### **Duck Liver Parfait**

*Smoked Breast – Clementine – Dates – Brioche*

### **Heritage Beetroots**

*Hazelnut Pesto – Ragstone – Ruby Chard*

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### **Roasted Turkey Ballotine**

*Traditional Trimmings*

### **Salted Coley Fillet**

*Julienne of Carrot – Poached Mussels – Pomme Dauphine - Curried Shellfish Sauce*

### **Braised Scotch Ox Cheek**

*Dauphinoise Potato – Red Onion Marmalade – Soubise Spinach – Beef Jus*

### **Aubergine Caponata**

*Braised Fennel – Pine nuts – Basil*

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### **Traditional Christmas pudding**

*Brandy Sauce*

### **Valrhona Manjari Chocolate “Viennetta”**

*Vanilla Creameux – Mint Ice Cream*

### **Chestnut & Mango Baked Alaska**

*Caramel – Sea Salt*

### **Selection of British & Continental Cheeses**

*Biscuits – Crackers - Chutney*

**For special dietary requirements or allergen information, please speak with our team before ordering.**

We would like you to know that some of our dishes may contain nuts, and we do not knowingly use GM food products.

Our prices are inclusive of VAT.

A discretionary 10% service charge will be added to your bill.

For more information, please speak to the Duty Manager.