

FESTIVE MENU

Three Courses £34.95

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

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

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.