

CHRISTMAS DAY

Six courses 95.00
(Children under 12 - 40.00)

Glass of Buck's Fizz

Smoked haddock & leek Vichyssoise soup

Smoked salmon & lobster salad, *lime mayonnaise*

or

Roast Romano pepper, *bulgar wheat stuffing, roast fennel & purée* ve

“Beef Wellington”,

Roast free range beef fillet wrapped in puff pastry with wild mushroom duxelle, shallot purée, pickled girolles, roast parsnips, black truffle sauce

or

Free range bronze roast turkey, *chestnut stuffing, slow-roasted vegetables, bread sauce, port gravy*

or

Soy-glazed salmon, *French beans, carrots, hijiki seaweed, toasted sesame*

or

Wild mushroom & truffle risotto v (ve on request)

Roast potatoes & buttered sprouts for the table

Fresh mango salad & sorbet ve

Homemade Christmas pudding, *cherry compote, brandy crème anglaise* ve

or

Poached winter fruits, *Champagne jus, blood orange sorbet* ve

Truffled Coulommiers cheese & accompaniments

Filter coffee or tea & stollen

CHRISTMAS PARTY MENU

Three courses 32.50
crackers, coffee & stollen

STARTERS

Sweetcorn soup, ancho chilli oil v

Traditional pork “terrine de campagne”, *apple & pear chutney*

Potted brown shrimps, *nutmeg butter, toast*

Winter vegetable fritter, *spiced pumpkin purée* ve

Grilled smoked Scottish salmon,
piccalilli soured vegetables, citrus crème fraîche dressing

MAINS

Slow-cooked beef cheek, *red Thai aromatic sauce, coconut pilaf rice*

Duck cassoulet,

duck leg confit, chorizo, haricot beans, French herbs

Free range bronze roast turkey, *chestnut stuffing, slow-roasted vegetables, bread sauce, port gravy*

Seared hake fillet, *wilted kale, saffron & mussel sauce*

Wild mushroom & truffle risotto v (ve on request)

Risole potatoes & buttered sprouts for the table

DESSERTS

Winter-spiced bread & butter pudding, *brandy crème anglaise* v

Cherry, apple & almond crumble, *vanilla ice cream* ve

Chocolate & citrus orange cup, *chocolate mousse, mascarpone & crumble* v

Raspberry coupe “Cranachan”, *raspberries, toasted hazelnut granola & whisky cream* v

Filter coffee or tea & stollen

CHEESE OPTIONS *Instead of dessert 4.00 supplement or as an extra course 8.00*

Selection of British cheeses & accompaniments

NEW YEAR'S EVE PARTY MENU

Four courses 49.50

Glass of Prosecco

APPETISER

Haricot bean & potato soup, *sautéed wild mushrooms, winter truffle oil* ve

STARTERS

Chilli & ginger grilled squid, *smoked paprika & red pepper dressing*

Smoked Scottish salmon, *truffle oil, capers & shallots*

Harissa-marinated grilled aubergine, *baba-ganoush, pomegranate & pine nuts* ve

MAINS

Roast pheasant, *pumpkin, pumpkin purée, dauphinoise potato, cranberry compote* ve

10oz Cornish sirloin steak, *chips, salad, Béarnaise sauce*

Wild mushroom & truffle risotto v (ve on request)

DESSERTS

Hot chocolate torte & chocolate sauce, *vanilla ice cream, toasted almonds* v

Raspberry coupe ‘Cranachan’, *raspberries, toasted hazelnut granola & whisky cream* v

Steamed spiced apples & purée, *toasted almonds, vanilla ice cream, shortbread biscuit* ve (no biscuit)

Filter Coffee or Tea

v Vegetarian dish. ve Vegan dish. Special gluten free and dairy free menus are available. Some of our dishes contain nuts or nut derivatives. Our menu descriptions do not list all ingredients or allergens. If you are concerned about allergens please speak to your server.