CHRISTMAS DAY

FIVE COURSES | £98 PER PERSON

FOR THE TABLE Dolcelatte-stuffed Medjool dates; pancetta wrapping Smoked Scottish trout; dill & caper cream cheese Mushroom en croute (pb)

STARTERS

Spiced butternut squash soup; sourdough, whipped sea salt butter (v)(pbo)
 King prawn cocktail; sriracha marie rose, lettuce, sourdough, whipped sea salt butter
 Burrata bocconcini; pumpkin seed & tomato pesto, focaccia crispbread (v)
 Chicken liver & brandy parfait; sourdough, beetroot & horseradish chutney

✦ Elderflower sorbet (pb)

MAINS

Hand-carved roast turkey; pigs in blankets, roast potatoes, vegetables, red wine gravy (pbo)
Highland venison steak; gratin potato, sprout & pancetta fricassée, house tomato, diane sauce
Wild trout en croute; spinach & chestnut duxelles, braised leeks, carrots, Champagne velouté
Leek & chesnut parcel; celeriac chips, warm wholegrain rainbow salad (pb)

Trimmings for the table; pigs in blankets, cauliflower cheese (v), sage & onion stuffing (pb)

DESSERTS

Traditional Christmas pudding; brandy sauce (v)(pbo) Chocolate mousse & salted caramel bundt; morello cherry compote (v) Strawberry Alaska bombe; crunchy Biscoff butter (v) Pecan pie; spiced rum crème anglaise (pbo)

CHEESE FOR THE TABLE +£5PP

(v) vegetarian (pb) plant-based ingredients (pbo) plant-based option available For full allergen and dietary information, see overleaf.







Making Christmas Day Extra Special

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FOOD ALLERGIES? Please advise your server or ask for a manager before ordering and use the QR code for full information. We have an open kitchen where all allergens are present. We use shared cooking equipment, including fryers, so we are unable to guarantee food is 100% free of allergens. Fish and poultry may contain bones. Adults need around 2000kcal per day. Prices include VAT at the current rate. Children's menu available for under 12s: £49. Booking terms & conditions: £10pp deposit required at the time of booking. Preorder and final balance due by 1st December.