

CHRISTMAS DAY MENU

Starters

Native Scottish Lobster Cocktail

Avocado | Cucumber | Spring Onion | Marie Rose Sauce

Home Cured Loch Duart Salmon

Heritage Beets | Horseradish Cream | Watercress

Smoked Chicken, Ham Hock & Wild Mushroom Terrine

Cox's Pippin Apple | Golden Sultana Chutney

Whipped Sinodun Hill Goat's Cheese

Toasted Walnuts | Dried Cranberries | Winter Leaves

Mains

Roast Bronze Norfolk Turkey

Chestnut & Apricot Stuffing | Free Range Pork Chipolata | Honey Bacon Roll
Cranberry Sauce

Sirloin of Himalayan Salt Aged Beef

Yorkshire Pudding | Horseradish Sauce

Wild Cornish Sea Bass & Steamed Clams

Sea Vegetables | Caviar | Champagne Sauce

Wild Mushroom & Jerusalem Artichoke Risotto

Parmesan Reggiano | Shaved Black Winter Truffle

Sides to Share

Duck Fat Roast Potatoes

Brussel Sprouts with Chestnuts & Bacon | Mashed Carrot & Swede

Honey Roasted Heritage Carrots

Desserts

Traditional Christmas Pudding

Brandy Sauce

Warm Mulled Williams Pear Tart

Vanilla Ice Cream

Black Cherry Yule Log

Kirsch Marinated Cherries

Coffee & Mince Pies

£140 Per Person

Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens.
Detailed information on the 14 allergens is available on request; however, we are unable to provide information on other allergens.
A discretionary optional service charge of 12.5% will be added to your bill. Includes VAT.

