

# FESTIVE LUNCH & DINNER MENU

28th November – 23rd December 2024

## Juniper Cured Scottish Salmon

Pickled cucumber, salmon caviar, dill buttermilk dressing

## Twice Baked Isle of Mull Cheese Soufflé (v)

Poached pear, Jerusalem artichoke sauce

## Christmas 'Scotch Egg'

Turkey, cranberries & chestnuts, turnip purée

## Salt Baked Beetroot & Candied Walnuts (vg)

Avocado, beetroot gazpacho, blackberries

## Celeriac Velouté (vg)

Truffle & roasted hazelnuts



## Slow Cooked Short Rib of Beef

Wholegrain mustard mash potato, heritage carrots & lemon thyme sauce

## Seared Fillet of Stone Bass

Roasted Jerusalem artichokes, samphire, brown shrimp & mussel sauce

## Traditional Roasted Turkey

Fondant potato, Brussel sprouts, sage stuffing, red cabbage & traditional sauces

## Spiced Cauliflower Steak (vg)

Saffron cauliflower rice, caper raisin purée & green sauce

## Pan Roasted Gnocchi (vg)

Maple butternut purée, butternut caponata, sprout leaves



## Valrhona Chocolate & Cinnamon Tart

Caramelized banana, milk ice cream

## 'Winter Garden' Christmas Pudding

Cognac sauce

## Baked Alaska (vg)

Vanilla & mandarin, Grand Marnier sauce

## Roasted Plums & Pistachio Bakewell (vg)

Maple syrup, star anise & chocolate sorbet

## Selection of British Cheeses

Apple chutney, quince paste & crisp bread

All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.

## THREE COURSES

Lunch £69 including a glass of Champagne

Dinner £77 including a glass of Champagne