

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 Sea 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