



# CHRISTMAS DAY



Six courses 95.00  
(Children under 12 - 40.00)

Glass of Buck's Fizz

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Smoked haddock & leek Vichyssoise soup

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Smoked salmon & lobster salad, *lime mayonnaise*

*or*

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

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“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*

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Fresh mango salad & sorbet ve

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

*or*


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

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Truffled Coulommiers cheese & accompaniments

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Filter coffee or tea & stollen






# CHRISTMAS PARTY MENU




Three courses 32.50  
crackers, coffee & stollen

## STARTERS

Sweetcorn soup, ancho chilli oil 

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

Potted brown shrimps, *nutmeg butter, toast*

Winter vegetable fritter, *spiced pumpkin purée* 

Grilled smoked Scottish salmon,  
*piccalilli soused 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   *on request*


*Risolee potatoes & buttered sprouts for the table*

## DESSERTS

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

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

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

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

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

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## APPETISER

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


## 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* 


## MAINS


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


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

Wild mushroom & truffle risotto   (ve on request)

## DESSERTS


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



Raspberry coupe 'Cranachan', *raspberries, toasted hazelnut granola & whisky cream* 

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

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Filter Coffee or Tea



 Vegetarian dish.  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.