

CHRISTMAS MENU ONE

Three courses 49

FIRST COURSE

Dunked Classic Oak Smoked Salmon

Multiple award-winning salmon from the Scottish Highlands

Pressed Pheasant, Rabbit & Ham Hock Terrine

Sourdough toast, celeriac and mustard remoulade

Sicilian Blood Orange, Red Quinoa & Avocado Salad

Mint, olive, smoked almond

Crispy Squid, Chilli & Tellicherry Pepper

Cucumber pickle, lime and chilli mayo

MIDDLE COURSE (OPTIONAL)

Mini Roast Dumfriesshire Blackface Haggis

Neeps, tatties, liquor

(25ml noggin of Lower East Side Malt Whisky | 6 supplement)

MAIN COURSE

Roast Norfolk Bronze Turkey Wrapped In Parma Ham

Goose-fat roast potatoes, cranberry stuffing, heritage vegetables, venison-in-blankets

Wild Venison Pie

Gin and blackberry sauce, mashed potatoes, winter greens

Devonshire Crab & Smoked Haddock Fish Cake

Hollandaise, spinach, lemon

White Onion Tarte Tatin

Barrel aged feta, oregano, wild rocket

DESSERT

Black Cherry & Amaretto Christmas Pudding

Great custard, candid almonds

Madagascan Chocolate & Passionfruit Cheesecake

Vanilla crème fraîche, honeycomb

Selection of British Cheese

Spiced mustard fruits, Scottish oatcakes | 5 supplement

Rum Raba

Raspberry cranachan, honeycomb, raspberry daiquiri

EXTRA SIDES

Venison in blankets | 3.5 per person

Goose fat roast potatoes | 3.5 per person

Brussel sprouts, chestnuts & bacon lardons | 3.5 per person

All dietary & vegetarian options & requested will be made available on the day.

Although all our main courses are substantial you may wish extra side orders for your table to be ordered in advance of your arrival