

CHRISTMAS MENU TWO

Three courses 65

FIRST COURSE

Prawn cocktail

Atlantic king prawns, chilli aioli, Marie Rose

London Burrata

Beetroot, black walnut, chickpeas, cold pressed olive oil

Carpaccio Wild Highland Venison with Italian Black Truffles

Truffle mayo, rocket, aged Parmesan

Lobster Bisque

Splash of Armagnac, croutons, dulse

MIDDLE COURSE (OPTIONAL)

Mini Roast Dumfriesshire Blackface Haggis

Neeps, tatties, liquor

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

MAIN COURSE

100z Boisdale Special Select Prime Ribeye Steak

Himalayan salt chamber dry aged, grass-fed (served medium-rare)

Thrice cooked hand-cut chips, smoked béarnaise sauce

Poached Fillet of Seabass, Chablis & Shallots

Cockle & saffron risotto, tarragon and tomato vinaigrette

Roast Norfolk Bronze Turkey Wrapped in Parma Ham

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

Organic Fettuccine with Italian Black Winter Truffles

White truffle butter, aged Parmesan

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