

CHRISTMAS MENU ONE

Three courses 49

FIRST COURSE

Dunked Classic Oak Smoked Salmon

Multiple award-winning salmon from the Scottish Highlands

Crispy Squid, Chilli & Tellicherry Pepper

Cucumber pickle, lime and chilli mayo

Pressed Terrine of Ham Hock, Pheasant & Partridge

Gingerbread, spiced quince, watercress

Marinated Beetroot Salad, Suffolk Gem & Avocado

Chilli and torn herbs

OPTIONAL MIDDLE COURSE

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

Roast Fillet of Cornish Hake

Potato gnocchi, Brussel tops, pancetta & salsa verde

Daube of beef 'Bordelaise'

*12 hr braised cheek of Scotch beef, red wine, mushrooms and onions
Smoked mashed potatoes, winter greens, bone marrow and shallot sauce*

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 fraiche, 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