

CHRISTMAS MENU TWO

Three courses 65

FIRST COURSE

Devonshire Dressed Crab with Cured Salmon

Fennel and blood orange salad, brown crab mayo

Lobster Bisque

Splash of Armagnac, croutons, dulse

London Burrata

Wood roasted peppers, basil and pine kernel dressing

Carpaccio of Juniper Cured & Smoked Wild Venison

Pickled chanterelles, rocket, aged Parmesan

OPTIONAL MIDDLE COURSE

Mini Roast Dumfriesshire Blackface Haggis

Neeps, tatties, liquor

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

MAIN COURSE

10oz 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 Wild Seabass Fillet

Roasted artichokes, black cabbage and oyster cream

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 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