

CHRISTMAS SHOW TIME

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

Mini Roast Dumfriesshire Blackface Haggis

Neeps, tatties, liquor

(25ml noggin of Glenrothes 10yr | 5 supplement)

London Burrata

Wood roasted peppers, basil and pine kernel dressing

Lobster Bisque

Splash of Armagnac, croutons, dulse

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 and salsa verde

Organic Fettuccine with Italian Black Winter Truffles

White truffle butter, aged Parmesan

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

Fish of the Day

Daily fresh fish from the South Coast – please ask for details

Boisdale Truffle Burger & Thrice Cooked Chips

Black truffle mayo, triple cheese, roasted mushroom

DESSERT

Black Cherry & Amaretto Christmas Pudding

Great custard, candid almonds | 9.5

Madagascan Chocolate & Passionfruit Cheesecake

Vanilla crème fraiche, honeycomb | 10

Selection of British Cheese

Spiced mustard fruits, Scottish oatcakes | 12

Rum Raba

Raspberry cranachan, honeycomb, raspberry daiquiri | 11

Sticky toffee pudding

Toffee and Jamaican rum sauce, Cornish clotted cream | 9