

# CHRISTMAS DAY

12:00 - 15:30PM

AMUSE BOUCHE

Crab & langoustine consommé

## STARTERS

Cauliflower velouté & truffle gougères

Hand dived Orkney scallops, carrot, clementine & pomegranate

Peppered beef fillet carpaccio, frisée, pine nut & parmesan

## MAINS

Oven roasted free range turkey breast, pigs in blankets & redcurrent jus

48 hour slow cooked lamb shoulder, confit tomato and black garlic jus

Pan roasted Giltne halibut, roasted cauliflower & brown shrimp butter

Traditional nut roast & hazelnut pesto

*All served with roasted potatoes, Brussels sprouts & almond fricassee,  
sage & chestnut stuffing & maple syrup roasted parsnips*

## DESSERT

Warm traditional Christmas pudding with brandied butter & vanilla custard

Tonka bean crème brûlée, dark chocolate truffle & chocolate nib  
shortbread biscuit

Roast apple tarte tatin, butterscotch sauce & salt caramel ice cream

TEA, COFFEE & PETITS FOURS

£80.00 per person  
(pre-order only)

*All tables are dressed with Christmas novelties*