

FESTIVE PARTY

Menu

2 OR 3 COURSE - £46/£49 PER PERSON

Pre-order only

ADD A GLASS OF PROSECCO £5.0

STARTERS

Cauliflower soup, red onion bhaji, dukkah (v)

Goat's curd & jalapeño croquettes, black olive jam, roasted sweet drop red pepper salsa (v)

Smoked chicken & Parma ham terrine, tarragon mayonnaise, pickled chicory, toast

Beetroot cured salmon, fennel, pickled apple, horseradish gel

Jerusalem artichoke risotto, truffle mushrooms, salted sunflower seeds (v)

MAINS

Butter roasted turkey, cranberry, sage & pork stuffing, pigs in blankets, maple carrots, roasted sprouts, parsnip purée, goose fat roast potatoes

Crispy polenta, confit portobello, mushroom stock, poached egg, shaved parmesan (v)

Aged Ayrshire pork cutlet, truffle potato, spinach, carrot & apricot chutney

Roast hake bourguignon, celeriac puree, braised celery

Rump fillet steak, onion rings, béarnaise sauce, red wine jus, triple cooked chips (+ 7 supplement)

DESSERTS

Steamed Christmas sponge pudding, cognac custard (v)

Tonka bean panna cotta, armagnac prunes, almonds, honeycomb, cocoa nib

Chocolate fondant, salted caramel fudge ice cream (v)

Plum & cinnamon pavlova, candied pistachio (v)

Beauviale blue, saffron pear tarte fine, truffle honey (v)

Adults need around 2000 kcal a day.

Full allergen information on the ingredients in the food we serve is available upon request – please speak to a member of the team for more information.