



Christmas Day

Roast Parsnip & Honey Soup

Sour Cream, Snipped Chives, Apple & Cumin Scone

Salmon & Monkfish Terrine

Sweet Glazed King Prawn, Little Dill Pancakes, Tomato Concasse Vinaigrette, Picked Leaves

“Cock-A-Leekie”

Galantine of Chicken, Sticky Rice Bon Bons, Braised Leek, Warm Tarragon Dressing

Trio of Melon (v)

*Honeydew Rose, Cantaloupe Salsa, Carpaccio of Water Melon,
Mulled Wine Syrup, Midori Sorbet*

~~~~~

### Traditional Roast Turkey

*Roast Potato, Potato Croquette, Oatmeal Stuffing, Kilted Sausages,  
Honey Roast Carrot & Parsnip, Buttered Brussel Sprouts, Rich Pan Stock Gravy*

### Mignon Beef Fillet

*Braised Ox Cheek, Fondant Potato, Winter Greens,  
Baby Carrots, Shiitake Chasseur*

### Butter Baked Cod Loin

*Fresh Herb Crust, Asparagus & Cauliflower Medley,  
Crab & Smoked Salmon Croquettes, Watercress Sauce*

### Sesame & Almond Nut Roast (v)

*A moist Nut Loaf, Wild Mushroom & Potato Pavé,  
Braised Baby Leeks and Carrots, Thyme Scented Jus*

~~~~~

Home Made Christmas Pudding

Brandy Butter, Sauce Anglaise

Chocolate and Chestnut Vacherin

Hazelnut Meringue with Chocolate and Chestnut Cream, Soused Orange Segments, Chantilly Cream

Lemon Citrus Tart

Marmalade Cheesecake Cream, Raspberry Compote

Trio of Cheeses

*White Cheddar Truckle, Blue Monday & Gruth Dhu, Grapes,
Apple, Celery, Crackers, Oatcakes & Quince*

~~~~~

Tea/Coffee with Mini Mince Pies & Mince Meat Truffles

£55.00 per person



£50.00 with  
pre-order