



# Christmas Lunch

Two Course £25 • Three course £30

## Starters

- Lightly Spiced Parsnip Soup
- Beetroot Cured Smoked Salmon With Dill Crème Fraîche, Crispy Capers & Toasted Sourdough
- Smoked Duck, Pistachio Crumb With Dark Chocolate & Cherries
- Chicken Liver Parfait, Lightly Spiced Pear Chutney & Toasted Brioche
- Selection Of Fresh & Poached Fruits With Cranberry & Orange Sorbet

## Mains

- Turkey With Stuffing, Brussels Sprouts, Pigs 'N' Blankets, Roast Potatoes, Carrots & Parsnip Purée
- Venison Cottage Pie, Braised Red Cabbage & Parsnips
- Roasted Pumpkin Risotto With Toasted Pumpkin Seeds & Crumbled Goats Cheese
- Slow Cooked Beef Feather Blade, Carrots, Shallots, Mashed Potatoes With A Red Wine Jus
- Sea Bass, Parisian Potatoes, Spinach, Hazelnuts & Fish Velouté

## Desserts

- Christmas Pudding With Crème Anglaise & Vanilla Ice Cream
- Chestnut & Red Current Mille Feuille
- Selection Of Scottish Cheese
- Apple & Blackberry Crumble, Green Apple & Cassis Sorbet
- Dark Chocolate Tart, Blood Orange, Whisky & Orange Ice Cream

### ALLERGENS AND INTOLERANCES

Allergen information is available for all of our dishes and ingredients upon request. We also have a variety of vegetarian and vegan options, just look out for the symbols:



VEGETARIAN



VEGAN

Please speak to a member of our team before ordering.

