

FESTIVE LUNCH MENU

TO START

Roast Onion and Thyme Velouté

Sautéed Wild Mushrooms, Cep Foam

Salmon

Inverawe Smoked Salmon Eggs Royale, Avruga Caviar, Hollandaise Espuma

Chicken

Chicken and Leek Terrine, Prune Gel, Pickled Onions, Petit Leaf Salad, Sourdough

Heirloom Tomato

Heirloom Tomato Salad, Burrata Mozzarella, Compressed Watermelon, Grelot onions, Strawberry Balsamic Sorbet

TO FOLLOW

Beef

Slow Braised Feather Blade of Scotch Beef, Spinach Forestiere, Truffle Mash, Roast Carrot, Bourguignon Sauce

Seabass

Pan Seared Fillet of Seabass, Saffron Potatoes, Confit Onions, Sweetcorn Purée, Chorizo

Turkey

Traditional Breast and Leg of Turkey, Sage and Chestnut Stuffing, Chipolatas, Accompaniments

Risotto

Risotto Butternut Squash and Sage Risotto, Parsnip Pakora, Parmesan Shavings, Vegetable Crisps, Truffle Essence

TO FINISH

Christmas Pudding

Warm Christmas Pudding, Brandy Butter, Vanilla Custard

Pistachio

Pistachio Polenta Cake, Poached Pear, Clementine Ginger Mousse, Pistachio Curd

Chocolate

Dark Chocolate Delice, Crème Patissiere, Milk Ice Cream, Toasted Pecans, White Chocolate Crumb

Cheese

Cheese Selection of Farmhouse Cheeses, Oatcakes, Walnut and Apricot Bread



3 Courses £29.95 per person - Inclusive of Tea/Coffee and Fudge