

TO START

Chestnut and stilton soup

Pressed confit duck leg roulade

Smoked duck breast, cranberry relish, sourdough crisps

Home cured Scottish salmon

Baby beets, pickled cucumber, wholegrain mustard dressing

Burrata

Pumpkin relish, pumpkin seed granola, creamed cauliflower soup, truffle dressing (v, pb)

TO FOLLOW

Roasted sliced turkey

Sourdough bread sauce, pigs in blankets, sage & onion stuffing, duck fat roast potatoes, baby carrots, Brussels sprouts & chestnuts, festive gravy

Roasted sliced Scottish ribeye

Roasted root vegetables, duck fat roast potato, Yorkshire pudding and jus

Slow cooked Scottish lamb rack

Creamed mashed potatoes, braised red cabbage, minted lamb jus

Roast whole sea bream

Samphire, crushed potato, creamed baby leeks, preserved lemon

Duo of artichoke risotto

Peas and truffles

Roast celeriac

Wild mushrooms, cavolo nero, chestnut sauce (v, pb)

HandPICKED

This is a sample menu. Dishes and prices correct at time of publishing.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients.

If more information about allergens is required, please ask a member of the team.



TO FINISH

Traditional Christmas pudding

Cognac & orange butter, brandy poached pear

Classic lemon tart

Fresh tangerine curd ice-cream

Dark chocolate & orange tart

White chocolate mousse, brandy ice-cream

Brandy & Baileys cheesecake



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