BOXING DAY MENU

TO START

Confit duck terrine prune and amaretto puree, duck fat brioche

> Carrot and coriander soup cumin foam

Smoked applewood cheese soufflé cheese sauce ,red onion chutney

TO FOLLOW

John Gilmour 35 day aged roast sirloin of Scottish beef beef fat roast potatoes, roast carrot, roast shallot, cauliflower cheese, Yorkshire pudding

Roast breast of cornfed chicken beef fat roast potatoes, roast carrot, roast shallot, cauliflower cheese, Yorkshire pudding

North Sea fillet of turbot clams, Jerusalem artichoke, sea vegetables, fish velouté, caviar

> Beetroot wellington goat's cheese foam, winter greens

TO FINISH

Coconut mousse mango glaze, passionfruit sorbet, kaffir lime gel

> Apple and toffee steamed sponge cinnamon ice cream

> > Vegan chocolate mousse mint ice cream, tuille



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.