

CHRISTMAS DAY MENU

Glass of Rathfinny Classic Cuvée on arrival

SNACKS

Bread roll , salted butter, mackerel pate **OR** marinated olives

ADD TO YOUR SNACKS

Rock **OR** Native raw oysters, mignonette, tabasco, lemon **OR** ponzu, spring onion, wasabi sriracha **G/F** £3.75/£5.00

10g **OR** 20g Exmoor Caviar, blinis, cucumber, crème fraiche £34.00/£60.00

STARTERS

Seared king scallops, haggis pops, bearnaise

Tiger prawn cocktail, guacamole, iceberg lettuce, marie rose sauce, smoked paprika

Cod cheeks tempura, pineapple agrodolce, bacon crumb, coriander **G/F**

Lamb belly, radish tzatziki, lime & mint gel, pistachio **G/F**

Chestnut churros, honey glazed candy beetroot, ash goat cheese mousse, rosemary **V**

MAINS

Turkey ballotine, cheese stuffing, pancetta, porcini gravy

Beef fillet, chimichurri & peppercorn sauce **G/F**

Half lobster thermidor, gruyere **G/F** (**Whole lobster £35 supplement**)

Dover sole "à la meuniere" **G/F**

Pumpkin gnudi, wild mushrooms, smoked ricotta, winter truffle & sage rusk **V**

SIDES FOR THE TABLE

duck fat roasted potato, braised red cabbage, fine beans, parsnip & swede puree

DESSERTS

Apple Strudel, calvados crème anglaise, candied pecan **V**

Blackberry curd, charred lemon meringue, black pepper shortbread, thyme **V**

Christmas steamed pudding, chocolate & pear, brandy custard **V**

Porto wine poached pear, gorgonzola pannacotta, fried almonds **G/F**

CHEESE

Cold **OR** baked camembert, cranberry chutney, croutons **V** **OR** bread roll **G/F** **V**

£125.00

FOOD ALLERGIES AND INTOLERANCES

G/F is only a guide that indicates recipes that do not contain gluten, all our food is prepared in a kitchen where cross-contamination risks may occur, and our menu descriptions do not contain all ingredients. Full allergen information is available upon request. Please speak to our staff about the ingredients in your meal when placing your order.

A 12.5% discretionary optional service charge will be added to your bill

