

FINE DINING

Christmas 2020

STARTERS

SERVED COLD

CHICKEN LIVER PARFAIT

served with a pear compote and crispy sourdough (D) (G)

GIN AND BEETROOT CURED SALMON

served with cress, salad, apple gel, beetroot salsa, caviar and sourdough croutons (F) (SD) (G)

SERVED HOT

PAN SEARED SCALLOPS

served with chestnut velouté, apple and diced pancetta (M) (D) (SD)

JERUSALEM ARTICHOKE SOUP

served with crispy shallots, toasted ficelle and chestnut butter (V) (D) (G)

GARLIC AND ROSEMARY WINTER

Infused Ballottine layered aubergine, courgette, portobello mushroom with roasted vine tomatoes and a butternut squash puree (VG) (G)

POTATO GNOCCHI WITH A PUMPKIN AND SAGE PESTO

Served with wilted spinach and vegan parmesan shavings (VG) (G) (N)

KEY TO ALLERGENS:

(CE) Celery / (G) Cereals containing gluten / (C) Crustaceans / (E) Eggs / (F) Fish / (L) Lupin / (D) Milk (Dairy) / (M) Molluscs / (MU) Mustard / (N) Nuts / (P) Peanuts / (S) Soya / (SS) Sesame Seeds / (SD) Sulphur Dioxide (sometimes known as sulphites) / (V) Vegetarian / (VG) Vegan / Head Chef Barry's favourite. If you suffer from an allergy or intolerance, please notify a member of staff who would be pleased to help. Menus are seasonal and subject to change. We've highlighted our Head Chef's favourites, but please check your quote for how many selections are included in your package!

We highly recommend choosing a Meat, Fish and Vegan option from the above selection.

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MAIN COURSES

ALL SERVED HOT

TURKEY BALLOTINE WITH MAPLE CURED BACON

served with seasonal vegetables, cranberry gel and a pan gravy (CE) (G)

FIVE HOUR SLOW ROASTED SCOTTISH BEEF

served with wilted greens, parsnip puree and a red wine jus (SD) (CE) (D)

HONEY GLAZED DUCK BREAST

served with savoy cabbage, celeriac puree and a port reduction (SD) (D)

ROASTED SCOTTISH SALMON FILLET

served with dauphinoise potatoes, baby leeks, dill and crème fraiche (F) (D)

CREAMED LEEK, WILD MUSHROOM AND TRUFFLE PITHIVIER

served with spinach puree and charred leeks (V) (D) (G)

FESTIVE NUT ROAST

served with mashed sweet potato, cranberries and vegan gravy (VG) (N) (CE)

CHARGRILLED CAULIFLOWER STEAK

served with cannellini bean puree, salsa verde and crispy shallot rings (VG)

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DESSERTS

SERVED HOT

RASPBERRY CRÈME BRÛLÉE

Served with coconut snow and a Alfrajores biscuit (V) (D) (E) (G) (SD)

CHOCOLATE ORANGE BOMBE

Served with Cointreau cream and charred orange crumble (V) (D) (E) (G) (SD)

MULLED WINE SPICED PEAR

served with a cinnamon crumble and a vegan vanilla custard (VG) (SD)

CHOCOLATE PUDDING

served with a toffee crumble and a vegan vanilla custard (VG) (GF)

SERVED COLD

VANILLA AND GINGERBREAD CHEESECAKE

served with chocolate soil, stemmed ginger ice-cream and a honeycomb crumb (V) (D) (E) (G)

RHUBARB AND GINGER PANNA COTTA TOPPED

with poached rhubarb and rhubarb jelly cubes (V) (E)

SEASONAL CHEESEBOARD

a selection of three cheeses, sourdough crackers, quince and grapes (D) (G)
£5.00 + VAT supplement per person

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