

## **Festive Set Menu**

15 November to 24 December 2021

Two-course £37 per person or three-course £45 per person

### **TO START**

Creamed celeriac soup, caramelised celeriac, black truffle (vg)

Gin cured salmon, dill pickled cucumber, beet cheese, mustard cream

Pheasant and smoked bacon terrine, plum chutney, croutons

Woodland mushroom arancini, tarragon mayonnaise (vg)

### **MAIN COURSE**

Roast breast of turkey, streaky bacon, sprout and chestnut ragout, game sausage stuffing, goose fat roast potatoes, gravy

Seared Peterhead cod loin, haddock and winter vegetables chowder, spinach

Braised Longhorn rib, beef shin croquette, Savoy cabbage, horseradish mashed potatoes

Pearl barley, roast cauliflower, walnut, golden raisin, green herbs dressing (vg)

### **DESSERT**

Dark Valrhona chocolate mousse, salted caramel ice cream

Traditional Christmas pudding, brandy custard

Spiced apple cake, vanilla ice cream (VG)

Selection of cheeses, Damsel Miller biscuits, festive chutney  
(£5 supplement)

Warm Mince pies