

Festive Set Menu

Available 22 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

Warm valrhona chocolate cake, cinnamon 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