

Christmas Day Lunch



Snacks

Preserved Truffle & Cheese Puff

Prawn Cocktail Tartlet

Pig In Blanket Sausage Roll

Crispy Fried Oyster w/ Kimchi Emulsion

Cremant de Bourgogne, Blanc de Blancs, Domaine Henri Delagrange, France NV

Pressing of Laurance Kirk Duck

Chicory Preserve, Game Parfait & Kumquat

Gruner Veltliner Sandgrube, Weingut Rainer Wess, Wachau, Austria 2021

Or

Roasted Butternut Squash Soup

Crispy Sage, Ewes Milk Gnocchi & Pumpkin Seed Oil

Gewurztraminer One to One Estate Reserve, Morande, Chili 2021

Newhaven Halibut

Chestnut Cream, Young Cabbage & Maitake Mushroom

Chardonnay, Stoneweaver, Marlborough, New Zealand 2019

36 Day Aged Beef Wellington

Braised Ox Cheek & Red Wine Sauce

Soli Pinot Noir, Edoardo Miroglio, Thracian Valley, Bulgaria 2020

Or

Roulade Of Butter Roasted Turkey

Stuffing & Braised Leg Roulade

Montagne St Emilion, Chateau Teyssier, Bordeaux, France 2018

W/ Cauliflower Cheese, Clotted Cream Mash, Root Vegetables, Roast Potatoes & Braised Red Cabbage

Baked Camembert

Fruit Loaf & Raw Honey (Supp. £14) *Maury, Domaine Lafage, Roussillon, France 2020* (Supp. £5)

Selection of Scottish Cheeses

House Made Accompaniments (Supp. £14) *Maury, Domaine Lafage, Roussillon, France 2020* (Supp. £5)

Set Lemon Cream

Sea Buckthorn & Crispy Meringue

Petit Manseng Doux 'Le Luy', Domaine de Cabidos, Bearn, France 2015

Christmas Pudding Souffle

Brandy Cream & Brown Butter Ice Cream

Rivesaltes Ambre Hors d'Age, Domaine Lafage, Roussillon, France NV

6 Course Tasting Menu £145 pp | Matching Wine Flight £115 pp

Please speak to a member of the team about food allergies or intolerance's.