

Christmas Eve Lunch



Snacks

Cheese & Truffle Puff

Loch Duart Salmon Pancake

Hunters Snag Sausage Roll

Lock Cumbrae Oyster, BBQ Lemon & Verbena

Cremant de Bourgogne, Blanc de Blancs, Domaine Henri Delagrangre, France

Leek Potato Veloute

Confit Hens Egg, Crispy Onions, Truffle & Lanark Blue Gnocchi

White Rabbit Riesling, Röss Family Wineries, Rheingau, Germany 2021

Peterhead Landed Sole

Scallop, Jerusalem Artichoke, Beurre Noisette

Sauvignon Blanc Cast el Firmian, Mezzacorona, Trentino, Italy 2022

36 Day Aged Beef Fillet Wellington

Dauphinoise, Clotted Cream Mash, Roasted Root Vegetables & Brassicas

Montagne St Emilion, Chateau Teyssier, Bordeaux, France 2018

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)

Warm Chocolate Fondant 'Tart'

Maury, Domaine Lafage, Roussillon, France 2020

Caramel Apple Baked Alaska

Warm Salted Caramel Sauce & Frosted Almonds

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

6 Course Tasting £75 pp | Matching Wine Flight £65 pp

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