



Three Course Christmas Menu

£60 per person with a complimentary glass of Veuve Clicquot champagne

Starters

Porcini mushroom soup with pan fried green asparagus and garlic croutons

Warm seafood salad with black olives and crunchy celery

Beef tartare with pickles shallots, egg yolk and parmesan shavings

Main Courses

Beetroot Scottish salmon, parsnip cream, fresh chives and roasted garlic

Cranberry turkey roulade with red lentils, truffle potatoes and oven baked pumpkin

Christmas vegetable pie, saffron Béchamel, grilled tomatoes and tartare sauce

Desserts

Mille-feuille served with tangerine fruit cream, cinnamon and fresh mint

Dark chocolate fondant served with custard cream or vanilla ice cream

White chocolate mousse with pomegranate and salted honey

Our food and beverages may contain allergens. If you have any food allergies or intolerance advise a member of staff before ordering.