fabulous FESTIVE DINING

FESTIVE LUNCH from 12-4pm

SUNDAY to WEDNESDAY | £34.95 per person THURSDAY to SATURDAY | £49.95 per person

FESTIVE DINNER from 4pm

SUNDAY to WEDNESDAY | £44.95 per person THURSDAY to SATURDAY | £49.95 per person

DUCK & ORANGE PARFAIT

Melba Toast. Burnt Lemon Gel

SPICED FRAGRANT PARSNIP SOUP (vg)

Cranberry, Pumpkin Seed, Sage Oil, Sourdough

APEROL & CINNAMON CURED SALMON

Pickled Mooli, Stem Ginger, Crème Fraiche

CARROT & CARDAMON HUMMUS (vg)

Seeded Toasts, Pomegranate Molasses, Crumbled Feta

SAGE ROASTED TURKEY BREAST

Cranberry & Parsley Stuffing, Chipolatas, Thyme Jus

BAKED MONK FISH WRAPPED IN PARMA HAM

Lobster Croquette, Wilted Spinach, Shellfish Bisque

BRAISED SHIN OF BEEF BORDELAISE

Truffled Mashed Potato, Buttered Kale, Red Wine Jus

BRAISED PUMPKIN, KALE & FETA STRUDEL (vg)

Roast Potatoes, Sprouts, Glazed Parsnips & Carrots, Porcini Mushroon Jus

DARK CHOCOLATE & GINGER TART (vg)

Spiced Berry Compote

SKIRLIE CUSTARD BAKED PEAR

Brandy Anglaise

BLACK FORREST CHEESECAKE

Black Cherry Compote, Cream, Dark Chocolate Shavings

SCOTTISH CHEESE SELECTION

Mull of Kintyre, Blue Murder & Clava, Charcoal Biscuits, Apple Chutney, Celery & Grapes

