



FESTIVE LUNCH

ROASTED PARSNIP & BRAMLEY APPLE SOUP

Warm Sourdough • Thyme Infused Butter

WHIPPED CHICKEN LIVER PÂTÉ

Aaron Oatcakes • Orange Red Onion Marmalade • Aged Balsamic Glaze

HILLS & HARBOUR GIN CURED SALMON

Pickled Cucumber • Creme Fresh • Crostini

TURKEY & STUFFING ROULADE WRAPPED IN PARMA HAM

Rosemary Roasted Potatoes • Seasonal Vegetables • Pigs In Blankets • Turkey Gravy

12 HOUR SLOW ROASTED BLADE OF BEEF

Braised Red Cabbage • Turned Honey Glazed Root Vegetables • Black Truffle Mash • Red Wine Jus

COURGETTE, CARAMELISED RED ONION & PARMESAN CRUMBLE

Spring Onion Mash • Roasted Vine Tomatoes • Curly Kale • Chive Infused Oil

CLEMENTINE & DARK CHOCOLATE MARQUISE

Shortbread • White Chocolate Sauce • Oreo Crumb

STEAMED STICKY TOFFEE PUDDING

Warm Butterscotch Sauce • Scottish Tablet Ice Cream

MULLED WINE POACHED PEAR

Brandysnap Basket • Chantilly Cream • Lightly Toasted Sugar Almonds