



GIN **71**

FESTIVE DINNER

6 COURSE

CANAPÉS

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

CHAMPAGNE SORBET, FRESH STRAWBERRY & MINT

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

PETIT FOURS & MINCE PIES

Please make your server aware of any dietary requirements.





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