

FESTIVE MENU

1st - 15th December 2022

Starter

Honey Roast Parsnip Velouté - Ginger Croutons - Curry Oil -12

Szechwan Cured Trout - Horseradish - Egg Yolk - 13.5

Heritage Beetroots - Vanilla Pear - Pesto - Bocconcini - 13.5

Ham Hock Tortellini - Wild Mushroom - Black Garlic - Parmesan -13.5

Chicken Liver Parfait - Tuille - Orange - Pak Choi - Walnut -13.5

Main Course

Guinea Fowl - Salsify - Braised Brussel Sprouts - Chestnuts - Pomegranate - 28

Baked Skrei Cod - Highland Nduja - White Beans - Kale - 28

Highland Game Pithivier - Roasted Seasonal Roots - Confit Potatoes - Sauce Poivrade - 28

Baked Salmon - Cauliflower - Candied Orange Cream - 28

Charred Celeriac - Truffle Whipped Goats Cheese - Pickled Apple - Walnuts - 26

Dessert

Festive Pudding - Brandy Anglaise - Redcurrants - 12

Frangelico Pannacotta - Pain D'epice - Pink Peppercorn -12

Vanilla Poached Pear - Mulled Wine Sorbet - 12

Home Churned Ice Cream & Sorbet Selection - 10

Farmhouse Cheese - Biscuits - Oatcakes - Grapes - Celery - Fruit Chutney - 15

