



BOXING DAY MENU

Veloute of Chestnuts, Wild Mushroom Tortellini, Cêpe Oil

Pithivier of Scottish Game, Salsify and Chestnuts, Game Jus

Potted Brown Shrimps, Chicory and Radish Salad, Toasted Smoked Granary Flour Bread

Pressed Ham Knuckle and Parsley Terrine, Celeriac Remoulade, Maple and Arran Mustard Dressing

Roast Feather Blade of Lothian Scotch Beef, Yorkshire Pudding, Roast Root Vegetables and Potatoes, Red Wine and Thyme Sauce

Baked Persillade Crusted Scabster Hake, Creamed Dijon Mustard Mash, Gratin of Chicory, Shetland Mussel and Harris Gin Veloute

Roast Crown of Red Leg Partridge with Braised leg, Dauphinoise Potatoes, Choucroute, Pancetta Sauce

Baked Butternut Squash, Leek and Blue Stilton Pie, Tenderstem Broccoli, Chive Butter Sauce

White Chocolate and Vanilla Pannacotta, Mulled Wine Jelly, Oatmeal Granola

Baked Apple Tarte Fine, Toffee Cognac Syrup, Nutmeg Ice Cream

Albert Roux's Classic Lemon Tart, White Chocolate Crumb, Mandarin Sorbet and Gel

Mature Blue Stilton, Ruby Chicory Salad, Pickled Walnuts and Grapes

Coffee and Mini Mince Pies

£57.50 per person

