



CHRISTMAS DAY MENU

Selection of Chef's Canapés

Roast Langoustine Consommé, Goats Cheese Agnolotti, Crayfish Tails

Pressing of Highland Game, Red Onion Jam, Pickled Pak Choi, Toasted Fruit Sour Dough

Gratin of Oysters "Rockefeller"

Traditional Free Range Gartmorn Farm Turkey, Apricot and Pistachio Stuffing, Cranberry Sauce, Roast Parsnips, Brussel Sprouts and Turkey Sauce

Seared Gigha Halibut, Sautéed Spinach Gnocchi, Textures of Cauliflower Citrus Braised Chicory, Mussel and Leek Cream

Roast Saddle of Highland Venison, Pancetta Choucroute, Celeriac Fondant and Puree, Pink Peppercorn Sauce

Homemade Traditional Christmas Pudding, Brandy Custard Sauce

Rich Dark Chocolate and Peanut Cremeux, Macerated Mandarins, Almond Milk Gel

"Long Clawson" Blue Stilton Set Custard, Poached Pear, Spiced Beetroot Chutney, Ruby Chicory and Candied Walnuts

Coffee and Mini Mince Pies

£90.00 per person

