CHRISTMAS DAY LUNCH MENU

CHEFS SELECTION OF CANAPES

TRADITIONAL MULLED WINE

STARTERS

CREAMY ROASTED PARSNIP & CAULIFLOWER VELOUTE
curried cream, toasted sesame

MINI LAMB WELLINGTON
minted pea purée, wilted red chard & hazelnut salad

BEETROOT CARPACCIO
rocket salad, herb oil dressing

MAINS

all served with smoked sea salt & thyme-roasted potato,
sautéed savoy & sprouts with chestnuts, honey-glazed carrots

ROASTED TURKEY PAUPIETTE & TURKEY CROQUETTE
pigs in blankets, red wine jus

ROASTED SCOTCH BEEF
yorkshire pudding, horseradish sauce, bone marrow jus

GRILLED COD LOIN
wild mushroom & parmesan crust, parsley cream sauce

ROASTED BUTTERNUT SQUASH & CHESTNUT TORTELLINI
sage & truffle butter, peppered tender stem broccoli

DESSERTS

DRAMBUIE & CRANBERRY TRIFLE

TRADITIONAL PLUM PUDDING
warm brandy sauce

SCOTTISH CHEESE SELECTION
plum chutney, grapes, crackers

gf./gluten-free | gfo./gluten-free option available | df./dairy-free | dfo./dairy-free option available
v./vegetarian | vo./vegetarian option available | ve./vegan | veo./vegan option available

All prices quoted are in UK pounds (£). All our menus are samples only and subject to change. We recommend you discuss all dietary requirements with the restaurant before your visit. Written allergen information is available on request and we'll be happy to help. A discretionary 12.5% service charge is added to your bill. This goes directly to our team.

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