



FESTIVE LUNCH  
CELEBRATION


STARTER

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- Scottish smoked salmon crown, wasabi cream cheese, crispy rye toast, lemon dill dressing;
  - Tian of confit duck, cucumber, spring onion, candid walnut and mango coulis;
  - Beetroot & goat cheese panna cotta, honey mustard dressing, and candid beetroot;
  - Honey roasted Pumpkin soup with roasted cinnamon butternut squash;

MAIN

- Roasted turkey, roasted root vegetable, pigs in blanket, Brussel sprouts, sage stuffing and cranberry jus;
  - Pan seared Sea bass, crushed potato, grilled courgette & aubergine, red pepper sauce;
  - Wild mushroom and beetroot risotto, parmesan crisps;
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DESSERT

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- Christmas pudding, custard and vanilla ice cream;
  - Dark chocolate, peanut tart;
  - Vanilla cheese cake with raspberry coulis orange sorbet;

CHEESE BOARD

TEA AND COFFEE WITH MINCE PIE



**£40 per person**

ONE DISH PER COURSE FOR THE ENTIRE PARTY

*If you have a food  
allergy or special dietary requirement, please inform a member of the staff.*