

# Festive Set Menu

2 COURSES £44 | 3 COURSES £54



## *To Get You Started*

Locally baked artisan bread, salted herb butter £5.50

Marinated Mixed Olives, chilli & garlic £6.00



## *Starters*

CARROT, GINGER & CORIANDER SOUP  
*toasted garlic croutons VG*

WHIPPED CHICKEN LIVER PARFAIT,  
*rye bread, cherry gel*

SMOKED SALMON ROULADE,  
*mini Scottish oatcakes, cucumber, cream cheese*

SUMAC ROASTED HUMMUS  
*pomegranates, warm flatbread VG*

BURRATA,  
*roasted red pepper, chestnut*



## *Main Courses*

CHRISTMAS DINNER,  
*hand carved turkey roulade, sage & onion stuffing, carrot, parsnip,  
creamed sprouts, roasted potatoes, pigs in blankets*

VENISON HAUNCH,  
*celeriac & potato gratin, braised savoy cabbage,  
red currant jus*

CIDER CURED SEA TROUT,  
*pea puree, broccoli, mashed potato*

ROASTED BUTTERNUT SQUASH,  
*feta, spinach, pine nuts, pesto (can be VG)*

CHESTNUT MUSHROOM RISOTTO VG

RIBEYE STEAK,  
*Koffmann fries, peppercorn sauce  
(£20.00 supplement)*



## *Desserts*

CHRISTMAS PUDDING  
*warm brandy custard & vanilla ice cream  
(VG upon request)*

CHOCOLATE & COCONUT TART  
*vanilla ice cream VG*

STICKY TOFFEE PUDDING

ICE-CREAMS & SORBETS VG

I J MELLIS CHEESE SELECTION  
*oatcakes, quince jelly  
(£5.00 supplement)*

