



New Year's Day Luncheon Menu

2022

Starters

Roasted Heritage Carrot & Squash Soup, Whipped Goats Cheese & Butternut Squash Jam Tartlet (V,M,G,Su)

Salt Cod Brandade, Nori Tapioca Crisp, Parsley Oil, Cods Roe, Black Olive Tapenade (F,M,Su)

Duck Liver Parfait, Sticky Date Ketchup, Charred Sourdough & Mustard Seeds (Su,M,E,G)

Orkney Scallop Ceviche, Orange, Fennel, Chervil, Chilli, Caviar, Herb Powder (Sh,Su,F,Su)

Main Courses

Moules Marinière, Local Mussels Cooked In White White Cream Sauce, Parsley, Pancetta, French Baguette (Sh,M,G)

Roast Suckling Pig, Braised Carrot, Colcannon Mash, Caramelised Apple, Calvados Sauce (M,Su)

King Oyster Mushroom Risotto*** Black Winter Truffle, Puffed Rice, Aged Parmesan, Black Garlic (V,GF,M,Su)

Whole Roasted Lemon Sole, Brown Butter Caper Sauce, Brown Shrimp, Samphire, La Ratte Potatoes (G,M,F,Sh)

Desserts

70% Illanka dark chocolate Delice, Tahitian Vanilla Ice Cream, Candied Walnuts, Gold Leaf (So,M,G,N,E)

A Selection of Cheeses, Homemade Chutney, Crackers, Quince Preserve, Grapes, Cultured Butter (M,G,Su)

Sticky Ginger Pecan Sponge, Butter Scotch Sauce, Apple Sorbet, Candied Pecan (M,E,N,G)

Selection of Pacotised Ice Creams & Sorbets, Shortbread Crumb, White Chocolate Tuille (M,E,G)



If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information:

Ce – celery C – crustaceans E – egg F -fish G – cereals containing gluten L - lupin M – milk & dairy
Mo - molluscs Mu - mustard N – tree nuts P - peanuts Se - sesame Sh – shellfish So - soybeans
Su - sulphur dioxide & sulphites Vg – vegan V – vegetarian