



Christmas Season Luncheon

14th to 22nd December 2018 - £29.00 per person
or £41.00 to include half bottle of selected wine per person

Appetisers

Crab Salad, Mackerel Tartare, Cucumber & Avocado

Roast Saddle of Rabbit, Ale Sauce & Leche, Potato, Prune & Bacon Cake

Homemade Venison Sausages, Beetroot Emulsion, Stornoway Black Pudding, Salsify

Watercress & Potato Soup, Poached Quail Eggs, Crème Fraîche (v)

Hand Dived Scallop with Celeriac & Truffle Purée (£9.50 supplement)

Main Courses

Turkey Breast, Red Cabbage Purée, Pear Tart Tatin, Caramelised Chestnut

Seared Partridge Breast, Shitake Mushrooms, Baby Artichoke, Truffle Emulsion

Soy & Butter Poached Halibut, Pickled Apple, Smoked Eel

Wild Sea Bass, Texture of Beetroot, Potato Mousseline, Toasted Brioche

Charred Tenderstem Broccoli, Goats Cheese, Quinoa Terrine, Hazelnuts (v)

Half Lobster Thermidor, Warm Vegetables, infused Potatoes (£12.50 supplement)

Desserts

Christmas Pudding, Brandy Foam, Brandy Butter

Date & Tokaji Parfait, White Chocolate Ganache, Mascarpone Ice Cream

Eggnog Cheesecake, Kumquat Chutney, Chocolate Sauce

Pecan Cookie Crumb, Saffron Mousse, Date Compote, Orange Ice Cream

A selection of Cheeses, Homemade Chutney, Crackers & Celery, Walnut Bread (£2.00 supplement)

French Press Coffee & Petits Fours £4.75 per person

All prices inclusive of VAT

For Tables of Six or more a Discretionary Service Charge of 10% will be added

(V) suitable for Vegetarians - Should you have any special dietary requirements please ask for alternative suggestions
Please refrain from using your mobile phone in the restaurant.