



Christmas Menu

starters

Roast Butternut Squash Soup (vg)
Toasted pumpkin seeds

Oak Smoked Salmon
Creme Fraiche, shallots,
crispy caperberries & potato cakes

Heritage Beetroot Salad
Chevre, candied walnuts & pine nuts

Pan Fried King Scallops
Boudin Noir, cauliflower puree, truffle dressing

Ham Hock Terrine
Piccalilli, grilled toast

palate cleanser

Prosecco & Pomegranate Sorbet

mains

Sweet Potato Wellington (vg)
Spinach, wild mushrooms, vegan pastry,
braised red cabbage, root vegetables,
sautéed Brussels sprouts, mash & gravy

Roast Turkey Ballotine
Sage & onion stuffing, duck fat roasted potatoes,
seasonal vegetables, pigs in blankets & gravy

Poached Fillet of Halibut
Champagne sauce & Avruga caviar, roast salify,
celeriac puree, buttered leeks

Beef Wellington
Braised red cabbage, seasonal vegetables,
sautéed Brussel sprout & duck fat
roasted potatoes, red wine jus

desserts

Chocolate Fondant (vg)
Vegan vanilla ice cream

Christmas Pudding
Warm custard

Crème Brulée
Shortbread

Paxton & Whitfield Cheese & Biscuits
Selection of two cheese served with
Scottish oat cakes, celery,
spicy pear chutney

afters

Mince Pies served with Tea or Coffee

£90 per person

**GLASS OF CHAMPAGNE
ON ARRIVAL**

50% off the menu for children under 10

A discretionary service charge of 12.5% will be added. All prices include VAT at the current rate. Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we can not guarantee an allergen free environment.

**Our menu description do not list all ingredients.
(V) does not contain meat or fish. (VG) does not contain any animal products.
(GF) Gluten free.**

