

Festive Lunch & Dinner menu £26.95pp

Starters

SPICED SOUP
Roasted Spiced Butternut Squash, Crème Fraiche & Cheese Scone

HAM HOCK Honey Glazed Ham Hock Terrine with Tomato Bread, Piccalilli, Red Onion

SALMON
Scottish Smoked Salmon, Capers, Green Apple and Celeriac Salad, Pickled Lime Dressing

GOATS CHEESE
Goats Cheese & Beetroot, Mediterranean Vegetables, Olive Focaccia

Main Course

TURKEY
Roasted Corn-fed Norfolk Turkey Breast, Roasted King Edward Potatoes, Pigs in Blankets, Seasonal Vegetables

SEA BASS
Pan-fried Fillet of Sea Bass, Herb Crushed Potatoes, Winter Vegetables, Sauce Vierge

TWICE COOKED BLADE OF ABERDEENSHIRE BEEF Creamy Mash, Honey Glazed Parsnips, Brussel Sprouts, Chantenay Carrots & Red Wine Sauce

RISO ALLA RICOTTA AI FUNGHI Wild Mushroom, Roasted Butternut Squash & Ricotta Rice with Rosemary & Thyme

Desserts

CHRISTMAS PUDDING Vintage Harte & Garter Christmas Pudding, Spiced Crème Anglaise

> ETON MESS CHEESECAKE Meringue, Mixed Berries, Vanilla Cheesecake

CHOCOLATE CRÈME BRULEE
Belgian Chocolate Brulee, Shortbread, Chantilly Cream & Physalis

FROMAGE
Artisan Cheese Selection, Grapes, Celery, Quince Jelly & Biscuits

Coffee and Mini Mince Pies