

CHRISTMAS MENU

£45 per person

(Minimum of 2 persons) all dishes will be brought to the table sharing style

course I

ROASTED PUMPKIN SOUP

Crème Fraiche | Chestnuts | Ripped Sourdough

course 2

SCOTTISH SMOKED SALMON

Capers | Shallots | Dill

CHICKEN & HAZELNUT TERRINE

Chutney | Pickles

course 3

FREE RANGE TURKEY

Brussel Sprouts | Honey Roast Parsnip | Cranberry Stuffing

ROASTED COD FILLET

Warm Tartare Sauce

WILD MUSHROOMS ON TOAST

Salt Baked Celeriac | Truffle

course 4

CHRISTMAS PUDDING

Brandy Butter | Eggnog Custard

CHOCOLATE MOUSSE

Caramelized Hazelnut | Clotted Cream

A discretionary service charge of 12.5% will be added to your bill. If you have any allergens or intolerances, please let a member of the team know.



BEVERAGE PACKAGES

Option 1 - REGULAR PACKAGE

Sparkling wine, house wine, bottled beer & soft drinks

2 HOURS - £45 PER PERSON

3 HOURS - £55 PER PERSON

Option 2 - PREMIUM PACKAGE

Champagne, house wine, bottled beer, house spirits & soft drinks

2 HOURS - £75 PER PERSON

3 HOURS - £95 PER PERSON