



Christmas Menu

Lunch: **2 Courses: £20.95** **3 Courses: £24.95**
Dinner: **2 Courses: £24.95** **3 Courses: £29.95**

Starters

White bean and poached chicken soup with truffle oil
Game terrine with fig chutney and wild watercress salad
Poached salmon and crab roll with pickled cucumber and cucumber raita
Char grilled Quail with steamed pak choi, ginger and raisin dressing
Seared scallops with a sweet corn pancake, cauliflower and cumin puree
Pumpkin gnocchi with sage and pine nut butter (v)
Hazelnut pesto baked goats' cheese croquette with a baby beet salad (v)

Mains

Slow cooked shin of beef with Pan Haggerty and braised baby gem
Pan fried guinea fowl with fava bean, wild mushroom, lardon fricassee and fondant potato
Roast haunch of venison with red wine braised cabbage, chive mash and Madeira sauce
Braised belly pork with bubble & squeak, crispy black pudding and a sage and pea sauce
Duck breast and confit duck leg with a sweet potato rosti, cinnamon roast plums and port sauce
Roast monk fish with smoked haddock kedgeree, sauce vierge and fennel fritter
Grilled sea bass with artichoke, roast tomatoes, new potatoes and caper berry dressing
Lanark blue cheese and chestnut soufflé with winter greens

Puddings

Christmas pudding sherry trifle
Chocolate and banana brioche bread and butter pudding with vanilla ice cream
Pistachio brulee with hazelnut biscotti
Apple and blackberry crumble with vanilla custard
Shiraz poached pear with cinnamon mascarpone
Peach parfait with raspberry compote and shortbread
Selection of five artisan British cheeses with homemade chutney