



WHITE CHRISTMAS 3-COURSE MENU

½ a bottle of wine, ½ a bottle of water & Christmas crackers

Smoked Scottish salmon tartar
oyster emulsion, fermented, cucumbers

Duck and pork terrine
piccalilli courgettes, cranberries, Douglas's fir

Goat's cheese mousse
heritage beetroots and barley



Roasted maze fed duck breast
roasted potatoes, parsnips, Brussels sprouts

Cod
chickpeas, pickled mooli, garlic shrimps

Cashew nut roast
cranberries, wild mushrooms, baby cress



Bread and butter pudding
candied Clementine, chestnuts

Smoked chocolate cake
black truffle and milk

Pumpkin cheesecake
gingerbread, sugared cranberries & date ice-cream

£75 per person

Package enhancers:

Cheese Platter £14 per person

Glass of Champagne £14 per person

Tea/Coffee & petit fours £5 per person

Port/Sauternes £6 per person

For bookings between 20th November and 23rd December 2017 (for 8 – 80 guests)

Please note this is a sample menu which is subject to change due to seasonality and produce availability.

Kindly advise your server should you have any food allergies or dietary requirements.

Please note that a discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT at the prevailing rate.