## Chistmas Starter Menu

Scottish Smoked Salmon (GFA) Yuzu, ginger, pickled samphire salad

Brie, Cranberry & Walnut Tart

Aged balsamic

Winter Vegetable Soup (VGA) Crispy sage, toasted seeds, sourdough

Main

Guinness Braised Beef Cheek (GFA) Crispy kale, horseradish mash, bourguignon jus

Pan Seared Loch Duarte Salmon Fillet (GFA)
Garlic & thyme roasted new potatoes, marsh samphire, sun blushed
tomatoes, salsa verde

Turkey Ballotine (GFA)
Roast potatoes, Brussel sprouts, parsnips, pigs in blankets, red cabbage, jus

Curried Parsnip Risotto (VGA) Parmesan crisp

*O*Pessent

Spiced Christmas Pudding (VGA)
Brandy custard

Black Forest Eton Mess (GFA) Cherry coulis, dark chocolate shavings

> Cheeseboard (GFA) £4 supplement

Afters

Chocolate truffle & Americano £1 supplement for coffee choice

2 course £35.50 3 course £39.50

Please inform us of any food allergies/intolerances on booking. Most dishes can be adapted for dietary requirements. (VGA) vegan available (GFA) gluten free available. A £5/head deposit is required on booking. A preorder is required for all Christmas bookings - please see form overleaf. A 10% discretionary service charge will be added to your bill.