



TWIXMAS

## STARTERS

### SOUP OF THE MOMENT

cauliflower and chestnut

### HAM HOCK TERRINE

piccalilli, smoked beetroot, quail egg, pickled baby onions, sourdough

### SCOTTISH SMOKED SALMON

rainbow cauliflower, lemon curd and thyme, grilled egg yolk, popcorn capers

### SOMERSET GOAT CHEESE MOUSSE (v)

walnut and apple salsa, roast beetroot and balsamic vinegar orange, quinoa, oat biscuits

## MAINS

### ROAST SIRLOIN OF BRECHIN BEEF, 28 DAYS HUNG

Yorkshire pudding, carrots, parsnips and roast potatoes

### PANFRIED SCOTTISH SALMON

pancetta, peas, chanterelle mushrooms, saffron potatoes, beurre blanc

### RISOTTO (v)

pear cooked two-ways, gorgonzola, sage, quail egg

### NUT ROAST (ve)

braised red cabbage, carrots, potatoes, brussel sprouts, truffle tomato sauce

## DESSERTS

### TRADITIONAL CHRISTMAS PUDDING (v)

caramel crème anglaise

### APPLE AND CINNAMON SOUFFLÉ (v)

apple and cinnamon, vanilla ice cream

### CRÈME BRÛLÉE (v)

shortbread biscuits

### DELICE D'ELISE (v)

chocolate mousse, cherries, cocoa cake

2/3 Courses £42/£54

**Jean-Didier Gouges | Head Chef**

(v) suitable for vegetarians

(ve) suitable for vegans

A discretionary 12.5% service will be added and entirely shared between all the staff.

ALLERGY ADVICE: We carefully prepare orders, some of which contain nuts, sesame and other allergenic ingredients. We cannot guarantee that orders served, will not contain traces of these allergens. If you have an allergy, please inform a member of our team.

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