

# **Christmas Day 2025**

Canapés and Artisan Bread with Orkney Butter



Starters



Roast Squash Tortellini curried mussel cream,

Whipped Goat's Cheese confit quince, chestnut & pearl onions sage crumb

**Smoked Venison Loin** beetroot jam, clementine vinaigrette

Monkfish Medallion bacon cream sauce. celeriac risotto

#### Wild Mushroom

Jerusalem artichoke & truffle velouté, artisan bread & butter



Mains



Salt Baked Whole Celeriac juniper, gin & apple dressing, caramelised celeriac purée

Calvados Glazed Pork Fillet Isle of Skye black pudding, langoustine tartare

Treacle Cured Fillet of Beef parsnip & apple purée, spiced red cabbage, bordelaise sauce

Darne of Salmon

glazed chicory, creamed potato, cranberry & port reduction

### **Roast Breast of Turkey**

whisky & marmalade glazed turkey leg ballotine, duck fat roast potatoes, buttered sprouts & honey roasted root vegetables, turkey & red wine jus

A 15% discretionary service charge will be applied to your bill. Please inform the staff if there are any dietary or allergen requirements.



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Dessert



#### **Black Forest Baked** Arctic Roll

Kirsch soaked cherries. spiced dark chocolate sauce

candied walnut, spiced fruit chutney, oatcakes & marinated grapes

**Cheese Board** 

#### Praline Iced Parfait almond, blood

orange

Treacle Tart

Guinness & malt ice cream

### **Christmas Pudding**

brandy sauce, vanilla ice cream



Eggnog Truffles



## £100 Per Person Served between 1.00pm - 3.00pm

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