







FESTIVE SPECIAL MENU





STARTERS

ARTICHOKE TRUFFLE

Roasted Artichoke Truffle Veloute with Parmesan Straws

SCOTTISH SALMON

Mulled Wine Cured Scottish Salmon with Orange Marmalade, Grilled Chicory, Honey and Dill Crème Fraiche

DUCK PARFAIT

Duck and Foie Gras Parfait with Orange Butter, Spiced Fruit Chutney and Toasted Brioche

MAINS

TURKEY PAUPIETTES

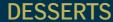
Turkey Paupiettes with Stuffing, Buttered Fondant Potato, Fricassee Of Winter Vegetables, Sweet Chestnuts, Smoked Lardons and Cranberry Jus

SALMON FILLET

Sundried Tomato Crusted Salmon with Dill Rosti, Spinach, tagliatelle Vegetables and Grain Mustard Sauce

ROASTED BUTTERNUT SQUASH

Butternut Squash with Spinach, Goat Cheese, Chestnut Wellington and Rustic Tomato Sauce



CHRISTMAS PUDDING

Christmas Pudding served with Brandy Butter Sauce

CHOCOLATE BROWNIE

Volhorna Chocolate Brownie served with Vanilla Ice Cream, Berry Marshmallows and Praline Crumbs

CHERRY CLAFUTIS

Cherry Clafutis served with Hot Toddy Ice Cream

PRICES

3 COURSE SET DINNER WITH A GLASS OF PROSECCO AND MINCE PIES £32

We welcome enquiries from guests who wish to know whether any dishes contain particular ingredients.

Please inform your Event Planner of any allergy or special dietary requirements that we should be made aware of.









