



CHRISTMAS EVE

MENU

3 COURSES — £48 PER PERSON

STARTERS

LOBSTER BISQUE (GF)
with saffron cream, fennel crisp and
herb oil

SCOTTISH SALMON GRAVLAX
with gin and dill crème fraîche, pickled
cucumber ribbon and rye

ROASTED FIG & ITALIAN
PROSCIUTTO (GF)
with caramelised fig and rocket

WHIPPED BURRATA (V)
with heritage tomato, basil pesto and
chargrilled artisan sourdough

MAINS

ROASTED DUCK BREAST (GF)
with orange and Grand Marnier sauce and
dauphinoise potatoes

PAN-ROASTED FILLET OF HALIBUT (GF)
with Champagne and dill sauce and saffron
fondant potato

HERB-CRUSTED RACK OF LAMB (GF)
with minted pea purée, fondant potato and
rosemary jus

WILD MUSHROOM & TRUFFLE RISOTTO
(V, GF)
with shaved Parmesan and truffle oil

DESSERTS

CHOCOLATE ORANGE FONDANT (V)
with vanilla ice cream

WHITE CHOCOLATE & RASPBERRY
CHEESECAKE (V)
with vanilla ice-cream

POACHED PEAR (V, VE, GF)
with winter syrup

TEA OR COFFEE (+£4.95)
with mini mince pie

