



FESTIVE LUNCH 2023

Two courses, £35 per person / Three courses, £40 per person

STARTERS

Home cured mallard ham, Jerusalem artichoke, hazelnut, pickled pear

Truffled cauliflower cheese velouté ✓

Douglas fir cured salmon, caviar, creme fraiche, potato, fennel

Pork belly, butternut squash & coconut, peanut, pistachio, pineapple, caper

Quinoa, chestnut, sweet potato, pomegranate, mint, yoghurt, harissa ✓

MAINS

Traditional turkey, roasties, vegetables, cranberry, gravy

Cheddar & onion bread & butter pudding, Jerusalem artichoke, king oyster mushroom ✓

Seabass, curried chickpeas, raita, cumin crumb

Cod, lemon capers, brown shrimp, potato, parsley, butter spinach

Gnocchi, beetroot, salsify, walnuts, squash, spinach pesto ✓

DESSERTS

Chocolate Orange Mousse, spiced fruit brioche, yoghurt sorbet, cured fig

Traditional Christmas Pudding, brandy anglaise

White Chocolate & bramble bakewell tart, mulled wine poached pear sorbet

Passionfruit Posset, pistachio biscuit, baked meringue, pineapple compote

Pauls selection of Scottish cheese, chutney, oatcakes (£6.50 supplement)

