

FESTIVE DECEMBER 2019

Roast Jerusalem Artichoke & Parmesan Veloute  
*Charred Onion Compote, Garlic Chips*

Organic Beetroot & Rock Rose Gin Cured Salmon  
*Oyster Mousse, Pickled Cucumber Granita, Squid Ink Aioli*

Pithivier of Scottish Game  
*Salt baked Turnip, Grapes, Smoked Bone Marrow & Black Truffle Jus*

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Traditional Free Range Roast Kelly Bronze Turkey  
*Chestnut Stuffing, Honey Roast Parsnips, Cranberry Sauce & Turkey Jus*

Seared Fillet of Wild Sea Bass  
*Scottish Lobster and Potato Terrine, Thistly Cross Cider and Celeriac Bouillon*

Wild Mushroom & Tarragon Risotto  
*Vacherin Mont d'Or Croquette, Ruby Port Glazed Figs, Rocket & Pine Nut Pesto*

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Dessert of the Day

Rich Chocolate Tart  
*Mascarpone & Almond Cream, Honeycomb, Clementine Compote*

Selection of Homemade Ice Creams and Sorbets

£55 per person

If you wish to indulge in both dessert & cheese an additional supplement of £8.00 is applied.

