



CHRISTMAS EVE DINNER

CANAPÉ

Beef Tartare, Toasted Brioche, Winter Truffle
Potato Croquette, Nduja Mayo (V)
Dressed Cornish Crab, Poached Charlotte Potato, Lime

STARTERS

Parsnip Veloute (VE)
White truffle, roasted chestnut

"La Latteria" Burrata
Poached quince, chestnut crumb & "Arbequina" olive oil

Smoked Duck Breast
Winter bitter leaves, roasted beetroot, goats curd & honey

Juniper Cured Smoked Salmon
Citrus buttermilk, pickled shallot, mango, watercress

MAINS

Isle of Gigha Halibut
Leek fondue, winter chanterelle, crispy Jerusalem artichoke

Ravioli of Butternut Squash (VE)
Pumpkin seed & espelette crumb, crispy sage butter

Supreme of Guinea Fowl
Sautéed Swiss chard, tarragon & morel sauce, pomme
mousseline

Aged 'Bucleuch' Beef Fillet
Brandy peppercorn sauce, French fries

DESSERTS

Posset (VE) (NGCI)
Yuzu cream, poached William pears, foam

Mille Feuilles (V)
Caramelised puff pastry, chocolate cremeux, salted caramel,
vanilla

Dulcey, Earl Grey and Pink Grapefruit
Earl grey infused dulcey namelaka, pink grapefruit sorbet,
crunchy sable

Blackforest
Caramelia cream, vanilla whipped ganache, chocolate
sponge, cherries

PETIT FOURS

Whisky Truffles

£165

