



CHRISTMAS EVE DINNER

AMUSE

Smoked Duck Tartelette

Pickled plum, winter truffle

Jerusalem Artichoke Tartelette

Pickled plum, winter truffle



STARTERS

Gin & Beetroot Cured Salmon

Compressed cucumber, citrus crème fraîche,
Oscietra caviar

British Burrata (V/VE)

Delica pumpkin, hazelnut pesto

Game Terrine

Black garlic, celeriac and truffle remoulade



MAINS

Aged Beef Fillet

Heritage carrot, truffled potato gratin, jus

Poached Scottish Halibut

Fennel compote, clams

Root Vegetable Pithivier (VE)

Roasted celeriac jus



DESSERTS

Crunchy Meringue

Vanilla ice cream and warm chocolate mousse

Grand Marnier Souffle

Cassonade and orange ice cream

Confit Apple Terrine (VE)

Caramelised filo, spiced ice cream



PETIT FOURS



£175