

Christmas Set Menu 2023

£45 for 3 courses

Jerusalem Artichoke Soup

Parsnip crisps (GF)

Ham Hock Terrine

Pear chutney / pickles / sourdough toast (GF optional / DF)

Pea & Mint Scotch Egg

Homemade tomato ketchup (V / DF)

Truffle Mushroom Parfait

Sourdough toast / chestnuts / fresh winter truffle (V)

Seared Salmon Maki

Prawn tempura / cucumber / spring onion / tobiko / ceviche dressing

Beef Wellington

Fillet of beef / mushroom duxelles / prosciutto / puff pastry / confit potatoes / bone marrow jus

Scottish Sirloin (300g)

Cooked medium rare or well done / triple cooked chips / bearnaise or pepper corn (DF optional)

Roast Onion Risotto

Parmesan / sage / parsnip crisps (V / GF) (DF optional)

Scallops St. Jacques

Oven baked Guernsey scallops / mash potato / Gruyère cheese (GF)

Omakase Sushi Platter

A selection of our finest sushi (V optional)

All main courses are served with green beans and honey roasted carrots

Christmas Pudding

Rum & raisin ice cream (V optional)

Miso Chocolate Fondant

Vanilla ice cream

Pomegranate Sorbet

(GF / DF)

Cheeseboard

Selection of artisan cheeses with biscuits & pear chutney (GF optional)

Only available for tables of 8 or more and must be taken by the whole table. Please note all bookings will include a 10% service charge. We kindly request that pre-orders are received at least **14 days** before your reservation. It is essential that dietary requirements are known when you pre-order to ensure dishes are prepared appropriately.

A cancellation fee will occur of £20 per person if cancelled after the 31st of October. Adding on to that, a full menu payment will be taken 14 days before your booking, which is **non-refundable**.