

# Christmas Day 2022

£175 per person

Belhaven Bay crab Thermador, steamed mussels, langoustine bisque,  
cherry plum tomatoes

Cream of celeriac soup, Café de Paris butter,  
snowball turnip à la Grecque, crispy lovage

Duck liver pâté, confit duck, jumbo sultanas, Grand Marnier sauce,  
duck crackling and spiced brioche

Confit Jerusalem artichoke, cider-glazed bacon collar, roast hazelnut,  
sage, black winter truffle

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Free-range Kelly Bronze turkey, braised leg,  
maple-glazed ham hock and leek stuffing, pigs in blankets,  
goose fat roasters, bread, cranberry and gravy sauces

Tournedos of Angus beef au poivre vert, smoked heritage carrot,  
pulled beef brisket, Parmesan, watercress

Peterhead landed turbot, brown butter Hollandaise, salsify Polonaise,  
trompette mushrooms

Spiced butternut squash, red onion and ricotta pithivier,  
mandarin gremolata, garlic and spinach purée

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Warm Pedro Ximenez infused Christmas pudding, dark rum sauce,  
clotted cream ice cream

Madagascan vanilla panna cotta, pear and frangipane tart tatin,  
mulled wine ice cream

Dark chocolate yuletide log, butterscotch sauce, lime ripple ice cream

Gingerbread, cranberry and mascarpone cream trifle

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Tea or coffee with petits fours and mince pies

*Dishes may change due to availability of produce and disruption to deliveries from our  
suppliers*

*Food Allergies: if you have a food allergy, please advise a member of staff before ordering  
so that we can advise you if your choice of dish includes any of the 14 key ingredients  
including celery, cereals, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts,  
peanuts, sesame seed, soya and sulphur dioxide.*