

FESTIVE MENU 2021

CELERIAC SOUP
hazelnut & truffle

ARGYLL SMOKED SALMON
caviar, clementine & lemon dressing

CHICKEN LIVER PARFAIT
toasted brioche, walnuts & fig jam

HERITAGE BEETROOT SALAD
goats cheese mousse, granola & aged balsamic

ROAST TURKEY
sage & onion stuffing, chipolatas & gravy

MERLOT BRAISED BEEF
buttered mash, silverskin onions, pancetta & carrots

FILLET OF SALMON
buttered new potatoes, tartar hollandaise & spinach

TRUFFLED TAGLIATELLE
wild mushrooms & parmesan

WARM CHOCOLATE BROWNIE
mulled wine poached pear & cinnamon ice cream

VANILLA GINGERBREAD CHEESECAKE
clementine & blood orange sorbet

CHRISTMAS PUDDING
brandy anglaise & redcurrants

BLACK BOMBER CHEDDAR
port reduction, walnuts & oatcakes

2 COURSES £25

3 COURSES £30

If you have an allergy or dietary requirement please keep us informed.