









60pp

STARTERS

Burrata with honey balsamic figs v

Smoked Salmon Carpaccio

Red onions, capers, lemon, black pepper, horseradish mayo gf

Warm Cripsy Duck Salad

Smacked cucumbers, radishes, coriander

MAINS

Roasted Salmon

Grilled hispi cabbage, saffron mayo

Giant Truffle & Pecorino Ravioli

Wild mushrooms, hazelnuts, fried sage, shaved black truffle v

Flat Iron Steak

Roasted potatoes, tender stem broccoli, Brussels sprouts with brioche crumb and pigs in blankets

Roast Baby Chicken

Roasted potatoes, tender stem broccoli, Brussels sprouts with brioche crumb and pigs in blankets gf

SWEETS

Tiramisu

Lemon Sorbet

Pannacotta

Cheese Seasonal cheese platter £10pp

Sally Clarke Mince Pies £5pp

Vegan options available
The is a sample menu and subject to change









80pp

ON ARRIVAL

Olives and Focaccia bread

STARTERS

Grilled Goats Cheese wild mushrooms and shaved truffle v, gf

Beef Fillet Parpaccio rocket and parmesan gf

Tuna Tartare ponzu and avocado

MAINS

Whole Seabass Fillet sauce provencale gf

Scottish Rib Eye red wine jus

Turkey Roulade

Champagne & Wild Mushroom Risotto

Sides to share roasted potatoes, tender stem broccoli,
Brussels sprouts with brioche crumb
and pigs in blankets

PUDDINGS

Whisky Brioche Pudding

Baked Basque Cheesecake with seasonal fruit

Traditional Christmas pudding

Vegan options available

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