

Christmas Feast Menu

Starters

Winter Squash & Sage Soup, Gruyère Croutons
Venison & Duck Pithivier, Chestnuts, Carrot Puree, Cranberry Jus
Highland Cure Oak Smoked Salmon, Caperberries
Prawn & Crayfish Cocktail

Mains

28 Day Dry Aged Porterhouse,
Côte de Boeuf & Chateaubriand

Selection of Pies to Share

Roast Potatoes, Pigs in Blankets, Cauliflower Cheese,
Honey Glazed Carrots, Brussel Sprouts with Bacon & Chestnuts.

Gravy, Peppercorn & Bearnaise Sauce

Dessert

Christmas Pudding, Brandy Custard
Sticky Toffee Pudding, Vanilla Ice Cream
Mont Blanc Parfait
Baileys & Amaretto Cheesecake

Selection of British Isles Cheeses

Mince Pies

Before you order your food and drink, please inform a member of staff
if you have a food allergy or intolerance.