



## CHRISTMAS DAY MENU 2021

95.00 per person – six courses & Buck's Fizz  
(40.00 for children aged 12 or under)

WHITE BEAN SOUP <sup>(ve)</sup>  
*girolle mushrooms, truffled vinaigrette*

### Starters

SALMON DUO  
*Loch Fyne gravadlax & hot smoked salmon pâté with salmon  
caviar, horseradish crème fraîche & dill pesto dressing*

FRENCH ONION TART <sup>(v)</sup>  
*roquette salad, rosemary oil dressing*

### Mains

FILLET OF BRITISH BEEF with BLACK TRUFFLE SAUCE  
*truffled mousseline potatoes, roast shallot, braised chestnuts,  
butternut squash, black trumpet mushrooms*

BEETROOT WELLINGTON with BLACK TRUFFLE SAUCE <sup>(ve)</sup>  
*truffled mousseline potatoes, roast shallot, braised chestnuts,  
butternut squash, black trumpet mushrooms*

HOLLY FARM FREE RANGE ROAST TURKEY  
*chestnut stuffing, slow roasted vegetables, bread sauce & port gravy*

FILLET OF ISLE OF GIGHA HALIBUT  
*wild mushroom fricasée, herb purée & Champagne sauce*

BLACKCURRANT SORBET <sup>(ve)</sup>

### Desserts

HOMEMADE CHRISTMAS PUDDING <sup>(v)</sup>  
*cherry compote & brandy anglaise*

RASPBERRY CRANACHAN <sup>(ve)</sup>  
*maple syrup & nut crumble, whiskey cream, fresh raspberries & raspberry coulis*

CHOCOLATE INDULGENCE <sup>(v)</sup>  
*chocolate & orange mousse, chocolate ice cream, chocolate crumble & chocolate flake*

TRUFFLED COULOMMIERS CHEESE  
*& accompaniments*

FILTER COFFEE OR TEA & MINCE PIE

<sup>(v)</sup> suitable for vegetarians <sup>(ve)</sup> suitable for vegans

ALLERGENS: Our menu descriptions do not list all ingredients or allergens. Please visit our web site or ask one of our team for the allergen menu. All major credit cards are accepted. VAT is included at the prevailing rate. Our usual service charges will apply. Payment by credit/debit card only.