



# **FESTIVE DINING MENU**

18th November 2024 to 5th January 2025

#### **Artisan bread**

served with whipped butter

### **STARTERS**

Parsnip velouté, toasted almonds, truffle oil

Crab and smoked salmon roulade, avocado, caviar, pickled radish, capers and tomato dressing

Red pepper, sun dried tomato and goats cheese tart, rocket salad, basil pesto

Duck liver pâté, fig chutney, toasted brioche, mixed baby leaves

## **MAINS**

Roast Norfolk turkey, chestnut stuffing, potato fondant, brussels sprouts, cranberry sauce

Roast lamb rump, potato gratin, beetroot, green beans, rosemary sauce

Oven baked sea bass, potato purée, tender stem broccoli, baby courgette, saffron cream sauce

Mosaic of vegetables, spring green, fondant potato, basil tomato sauce

Wild mushroom risotto, truffle, parmesan and chestnuts

## **DESSERTS**

Sticky toffee pudding, served with butterscotch and festive ice cream

Traditional festive cranachan

Selection of Scottish cheeses, homemade chutney, fruit, nuts, toasts and quince jelly

Dark chocolate tart, cranberry ice cream

2 courses £37 per person 3 courses £48 per person