



## **CHRISTMAS PARTY MENU**

### **AMUSE BOUCHE**

Jerusalem artichoke and truffle soup

### **STARTER**

#### **Scottish Salmon Gravlax**

Lilliput capers sour cream and rye bread

#### **Homemade Chicken Liver Parfait**

Friesee, homemade onion & apricot jam and grilled sourdough

#### **Camembert coted in hazelnut crumbs**

Cranberry gel, candied beetroot, pea shoots and pomegranate medley

#### **Crispy Barbary Duck Salad**

Pomegranate, mixed leaf, garlic aioli and crostini.

#### **Wild Mushroom Tartare**

Avocado, cashew and cilantro

### **MAIN**

#### **Succulent Roast Turkey**

Pigs in blankets, goose fat roasted potatoes, honey roasted carrot and parsnip, brussel sprouts, curly kale, homemade yorkshire pudding, chestnut & apricot stuffing and red wine gravy

#### **Sirloin of Aberdeen Angus**

Dauphinoise potatoes, roast shallots, savoy, bordelaise sauce

#### **Grilled Venison Loin**

Candied beetroot, pickled mushroom, red current jus

*(Vegan alternatives available)*

## Oven Roasted Halibut

Crab beignet, grilled asparagus, truffle and pea velouté

## Wild Mushroom and Truffle Risotto

Chestnut, roasted cherry tomato, shaved parmesan

## DESSERT

### Traditional Christmas Pudding

Brandy sauce

### Sticky Toffee Pudding

Butterscotch Sauce and vanilla ice cream

### Passionfruit Crème Brûlée

Pistachio short bread

## CHEESE

### Selection of British cheeses

Onion chutney, grapes, celery and biscuits

## MINCE PIE

*Our foods and drinks are prepared in areas where cross contamination may occur and our menu descriptions are not guaranteed to include all ingredients. If you have any questions, allergies or intolerances please let us know before ordering.*