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by Gary Maclean

CHRISTMAS DAY MENU

Amuse-bouche

Roast parsnip velouté

truffle oil, almond flakes

Game terrine

sourdough crisp, tarragon emulsion, pickled cauliflower, plum and ginger chutney

Or

Roasted heritage carrot salad

citrus gel, toasted pine nuts, goat's curd

Free-range roasted turkey

sage and onion stuffing, pigs in a blanket, roasted potatoes, seasonal vegetables, gravy, cranberry sauce

Or

Butternut squash and chestnut wellington

charred kale, toasted pumpkin seeds, brown butter emulsion

Dark chocolate délice

candied hazelnuts, coconut gel, vanilla ice cream

Or

Tipsy laird

honey and whisky-soaked sponge, custard, whipped cream, crumble

To finish

Tea, coffee and mince pies

Christmas day four course menu

£120 per person

Kindly inform us if you have any food related allergies or intolerance.

While we assure you that we will take utmost care of the above, we are unable to guarantee that the food will be completely free of traces.

Vegan options available upon request. A discretionary 12.5% service charge will be applicable.