

Christmas Dining Menu 2019

Glass of Champagne

Hand Dived Scottish Scallops, Corn Puree, Black Pudding

Duck Croquette, Red Cabbage, Beetroots

Seafood Chowder Bread Bowl

Brussel Sprouts, Celeriac, Pickled Chilli (V)

Turbot, Ham Hock Hash Brown, Fennel, Watercress, Bacon Beurre Blanc Sauce

Pearl Barley and Leek Risotto, Grilled Leek, Pickled Onion, Mustard Seed & Basil

Free Range Bronze Turkey Roll Stuffed with a Pine Nut, Apricot and Sage Stuffing served with Roast Potatoes & Vegetables

Lamb Shoulder, Roasted Garlic Potato Puree, Cherry Tomatoes, Mushroom & Burnt Onion

Melody Christmas Pudding & Eggnog Ice Cream

Smoked Vanilla Pavlova, Freeze Dried Berries, Fruit, Yuzu Jelly & Caramelized White Chocolate

Freshly Baked Chocolate Cookie, Chocolate Mousse and Honeycomb

Crème Brûlée with Seasonal Fruits

Coffee & Mini Mince Pies

Please note we can accommodate Dietary Requirements in addition to this menu