



STARTERS

FINE
DINING

Heritage beetroot (VG) (GFA)

Beetroot cream, radish, micro herbs, walnuts, pumpkin, crostini, herb oil

Cured Scottish salmon (GFA)

Fennel, lemon, caviar, pickled shallot, horseradish, crème fraiche, crostini, micro herbs

Pan seared scallop (GF)

Confit pork, Parsnip puree, hazelnuts, apples, beurre noisette, herbs

Leek and potato soup (GF) (VG)

Confit potatoes, crispy leeks, crostini, pea shoots, chive oil

MAINS

Roasted Turkey Breast (GFA)

Apricot herb stuffing, pigs in blankets, maple roasted carrots and parsnips, brussels sprouts, thyme and garlic roasted potatoes, Yorkshire pudding, thyme jus

Beef Wellington

Truffled pomme puree, wilted spinach, baby vegetable, jus

Roasted Hake (GFA)

Cauliflower puree, courgette, baby leek, confit potato, shellfish sauce

Beetroot Pithivier (VG)

Mushroom duxelle, baby vegetables, watercress, potato puree, vegan gravy

DESSERTS

Honey and pistachio crème brulee (GFA)

Candied pistachios, white chocolate pistachio shortbread

Black forest brownie (GFA)

Triple chocolate brownie, Cherry syrup, chocolate soil, clotted cream cherry ripple ice cream

Caramelized Poached pear slice (VG)

Baked puff pastry, vanilla cream, poached pears, pecan brittle, vegan caramel ice cream

