



## CHRISTMAS DAY MENU

95.00 – six courses & Buck's Fizz  
(40.00 for children aged 12 or under)

### **White bean soup** | ve

girolle mushrooms, truffled vinaigrette



### **Salmon duo**

Loch Fyne gravadlax & hot smoked salmon pâté with salmon caviar, horseradish crème fraîche & dill pesto dressing

### **French onion tart** | v

rocket salad, rosemary oil dressing



### **Fillet of British beef with black truffle sauce**

truffled mousseline potatoes, roast shallot, braised chestnuts, butternut squash, black trumpet mushrooms

### **Beetroot wellington with black truffle sauce** | ve

truffled mousseline potatoes, roast shallot, braised chestnuts, butternut squash, black trumpet mushrooms

### **Holly Farm free range roast turkey**

chestnut stuffing, slow roasted vegetables, bread sauce & port gravy

### **Fillet of Isle of Gigha halibut**

wild mushroom fricassée, herb purée & Champagne sauce



### **Blackcurrant sorbet** | ve



### **Homemade christmas pudding** | v

cherry compote & brandy anglaise

### **Raspberry cranachan** | ve

maple syrup & nut crumble, whiskey cream, fresh raspberries & raspberry coulis

### **Chocolate indulgence** | v

chocolate & orange mousse, chocolate ice cream, chocolate crumble & chocolate flake



### **Truffled coulommiers cheese**

& accompaniments

Filter coffee or tea & mince pie

