



CHRISTMAS DAY MENU

Canapé

Scottish Smoked Salmon / crème fraiche, capers and Oscietra caviar

1st Course

Jerusalem Artichoke Soup / pickled artichokes, black truffle

2nd Course

Scottish Langoustine Cocktail / young lettuce, Marie Rose

3rd Course

Roast Norfolk Turkey / stuffing with all trimming's, turkey jus, black truffle

or

Highland Venison Wellington / red cabbage, turnips, red wine jus, black truffle

4th Course

Traditional Christmas Pudding / Brandy Anglaise

or

Crème Brulee / home-made shortbread

£165

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness.

Please be aware some dishes may contain nut traces. If you have any specific allergies, inform a manager immediately.

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.