



festive set menu

90pp

please inform your server about any dietary requirements.

a service charge of 12.5% will be added to the final bill.

please note this is a sample menu: menu might be subject to changes due to seasonality and produce availability

canapés & bubbles
(champagne upgrade £6 per person)

duck ham, chicory, green beans, hazelnut
& orange salad

or

baked st marcelin cheese, breads and
chutneys

gigha halibut, grapes, yuzu kosho beurre
blanc, pickled shallot, cucumber, samphire

or

kimchi terrine, grapes, yuzu kosho beurre
blanc, pickled shallot, cucumber, samphire

roast chateaubriand, green beans, truffle
mash, red wine sauce

or

vegetarian nut roast, green beans, truffled
mash, veg gravy

christmas pudding, custard & vanilla ice
cream

or

clementine & grand marnier trifle

or

selection of british cheese

or

mince pies & whiskey truffles

tender

by niall keating