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## festive party set menu

£100pp

available from 16th nov

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please inform your waiter of  
any food allergies or special  
dietary requirements

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

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

- canapés & bubbles  
(champagne upgrade £6 per person)

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- orkney scallop en croute, champagne & caviar  
sauce  
or
- celeriac & truffle en croute, champagne sauce

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- partridge, salt-baked beetroot, feta, endive,  
balsamic  
or
- salt-baked beetroot, barrel-aged feta, endive &  
balsamic

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- ballotine of turkey, pigs in blankets, roast potatoes,  
honey-roast parsnips, carrots, sprouts &  
chestnuts  
or
- butternut, pecan & sage wellington, roast  
potatoes, honey-roast parsnips, carrots, sprouts  
& chestnuts

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- christmas pudding, brandy butter & vanilla ice  
cream  
or
- sherry, amaretti & plum trifle  
or
- selection of british cheese

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- mince pies & whiskey truffles

tender

by niall keating