



CHRISTMAS MENU

Choose one dish per course

FIRST COURSE

Grey Goose Cured Gravlox

Crème fraiche, salmon roe, mâche salad, Dijon dressing

Salt & Pepper Calamari

Lemon mayo

Caramelised Onion Tart

Rocket, goats curd, aged balsamic vinegar

MAIN COURSE

Roast Turkey Breast

Pork & fennel chipolatas, sage mash, cranberry jus

The Duke Parma

Crinkle cut chips, side salad

Pan Fried King Fish

Asparagus spears, rosti potato, saffron cream sauce

Pan Fried Potato Gnocchi

Sauce boudrain, roasted eggplant, soft ricotta, pine nuts

300g Scotch Fillet

Celeriac remoulade, crinkle cut chips

DESSERT

Steamed Christmas Pudding

Brandy custard, red currants

Passionfruit Pavlova

Summer berries, crème Chantilly, passionfruit sauce

Chocolate & Chestnut Tart

Mango & mint salsa, raspberry coulis

** Menu is subject to change. Dietary requirements can be accommodated, please indicate dietary requirements when booking.*