
FESTIVE MENU

£45

STARTERS

Heirloom tomato, buffalo mozzarella (V)
honeycomb crumbs, balsamic glaze

Yuzu roasted mushroom stuffed with red lentil and mango chutney (VG)
butternut squash purée

Scottish smoked salmon, dill cream cheese,
pickled baby carrots, mustard dressing, caviar

MAINS

Trumpet mushroom stuffed with cornfed chicken
heritage carrots, cauliflower purée, herb mash, truffle jus

Oven roasted turkey
*cocotte potatoes, braised Brussel sprouts, pigs in blanket,
honey roasted vegetables, cranberry sauce*

Wild forest mushroom strudel (V)
buttered savoy cabbage, parmesan cream sauce

DESSERTS

Dark chocolate and caramelised chestnut tart
Sticky date pudding, vanilla ice cream, brandy snaps

Tea, coffee and mince pies

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



Vegetarian (V), Vegan (VG) and Gluten free options
available, please ask prior to ordering. If you have an
allergy to any food product or dietary requirement,
please advise us prior to ordering.