



Christmas feast

£35pp

Starters

- Salt-caramel parsnip, cashew & truffle soup, rosemary crisp
- Isle of Lewis oak-smoked salmon on caraway seed rye, dill yogurt & lemon
- Bubble & squeak croquettes on hollandaise sauce

Mains

- Free-range turkey parcel with a cherry & chestnut turkey stuffing, pigs-in-blankets & all-the-trimmings
- Long, slow braised beef cheeks with winter vegetables & bone-marrow gravy
- Loch Muir salmon fillet in a paper parcel & all-the-trimmings
 - Roast baby harlequin squash stuffed with courgette ratatouille & cous-cous

All the trimmings

- Rosemary roasties • Cumin & orange scented baby carrots
- Salt-caramel parsnips • Smoked almond Brussels sprouts
 - Bone-marrow gravy

Desserts

- White chocolate & honeycomb pudding
- Christmas pudding with brandy cream
- Christmas pudding vegan brownie
 - Cheese (supplement £4)

Survival box

Our Midnight feast takeaway (£6pp supplement)

- Freshly baked flaky pastry sausage roll
- Christmas pudding brownie
- A bottle of water (you'll thank us later)

Christmas cheer

Bernardi Fior di Casia Bianco Frizzante NV £28

100% Glera from the Veneto

Bergerie de la Bastide Blanc 2017 £21

A blend of Sauvignon Blanc, Grenache Blanc and Terret Blanc

Bergerie de la Bastide Rouge 2016 £21

A blend of Grenache, Merlot and Marselan from the Languedoc