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## CHRISTMAS FAYRE

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### STARTERS

#### **Celeriac & Hazelnut Soup (GF) (V) (N)**

With cinnamon pain perdu and fresh truffle

#### **Scottish Salmon Tartare**

Forman's smoked salmon, ginger pickled cucumber salad, crème fraîche, caviar & sourdough crisp

#### **Roast English Partridge (N)**

Parsnip tart, Brussels sprouts & chestnuts

#### **Carpaccio of Beetroot and Kohlrabi (GF) (V)**

Blue cheese beignets, clementine, parsley dressing & pumpernickel crumble

#### **Roast Scottish Diver Scallop in the Shell (GF)**

Kombu butter, sea shore grasses

*£7 supplement*

### MAINS

#### **Roast Norfolk Bronze Turkey (DF)**

Pigs in blankets, Savoy cabbage, carrots and parsnips, goose fat roasted potatoes, stuffing & Madeira jus

#### **Pan Fried Fillet of Cornish Seabream (GF)**

Tarragon crushed potatoes, baby leeks, wilted sea beets, saffron and mussel

#### **Smoked Cashew Croquets (GF) (V) (N)**

Port glazed baby beets, cauliflower purée, roasted brassicas, cavolo nero, orange & mustard emulsion

#### **Côte de Boeuf for Two - *£30 supplement for two***

Hasselback potatoes, Yorkshire pudding, shallot French beans & Burgundy jus

#### **Scottish Salmon (GF)**

Tender stem broccoli, cabbage with bacon, crispy potatoes & a warm tartare sauce

### DESSERTS

#### **Lansdowne Christmas Pudding (V) (N)**

With Cognac and orange butter and custard

#### **Yorkshire Parkin Cake (V)**

Egg nog ice cream, poached pear, blackberries

#### **Cranberry Bakewell Tart (V) (N)**

With vanilla cream, orange jelly & cinnamon meringue

#### **Selection of British Artisan Cheeses**

With grapes, wafers & chutney

*£4 supplement*

**|| (GF) Gluten Free || (DF) Dairy Free || (V) Vegetarian || (N) Contains Nuts ||**

*If you have any allergies or dietary requirements, please inform your server.*