



# CAMERON GRILL CHRISTMAS LUNCH

---

## CANAPES

**Arran Cheddar & Fig tartlet, Crispy Shallots**

**Confit Sea Bass Rillette Blini, Caviar, Lemon Balm**

**American Style Pigs in Blankets**

**Crispy Polenta & Pulled Jackfruit**

Homemade bread with butter

## STARTER

**Roasted Celeriac Velouté (Vg)**

Apple, Toasted Hazelnuts & Truffles

*From the Land*

**Parfait of Chicken Liver**

Port Reduction, Sourdough Toast, Confit Duck and Apricot Bon Bon

*From the Sea*

**Salmon Gravdax**

Crab Wonton, Smoked Mackerel Pate, Caviar Dressing, Sea Herbs

*From the Garden*

**Mushroom Tartlette (Vg)**

Onion Jam, Artichoke Crisp

## MAIN COURSE

**Turkey Roulade**

Wild Rice, Sage & Apricot Stuffing, Duck Fat Roasted Potatoes,  
Roasted Winter Vegetables, Sprouts, Red Wine Jus, Pigs in Blankets

**Classic Beef Wellington**

Duck Fat Roasted Potatoes, Roasted Winter Vegetables, Sprouts, Red Wine Jus, Pigs in  
Blankets

**Pan Seared Cod**

Tender Stem Broccoli, Seafood Riesling Sauce, Dauphinoise Potatoes, Winter Vegetables,  
Sprouts

**Squash, Spinach & Feta Pithivier**

Kale, Roasted Parsnip Puree, Braised Chicory, Cranberries





# CAMERON GRILL CHRISTMAS LUNCH

---

## DESSERT

**Christmas Pudding**  
Grand Marnier Custard

**Black Forest Gateau**  
Araguani 72%, Morello Cherry, Vanilla Ice Cream

**Lemon and White Chocolate**  
Amalfi Polenta Cake, Caramel Popcorn, Ice Cream

**Selection of Fine Cheeses**  
Grapes, Chutney, Honey, Crackers

**Petit Fours**  
Salted Caramel Truffle, Mini Mince Pie, Pâte de Fruit

*If you have any concerns regarding food allergens, please ask a member of staff and you will be provided with detailed information on each dish. Please note a discretionary service charge of 12.5% has been added to your bill.*

