



# CAMERON GRILL CHRISTMAS LUNCH

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## CANAPES

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

**Dressed Crab Blini, Pickled Cucumber, Arehnka Caviar**

**Compressed Cucumber, Houmous, Roasted Red Pepper**

**Red Chicory, Fresh Cranberries, Herb Cream Cheese, Walnut**

Homemade bread with butter

## STARTER

**Lightly Spiced Butternut Squash Soup**

Rosemary Croutons

*From the Land*

**Parfait of Chicken Liver**

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

*From the Sea*

**Salmon Gravadlax**

Langoustine Wonton, Scallop Ceviche, Caviar Dressing, Sea Herbs

*From the Garden*

**Pea Panna Cotta**

Smoked Heritage Beetroots, Pickled Carrot, Sweet Potato & Sage Croquette

## MAIN COURSE

**Turkey Roulade**

Wild Rice, Sage & Apricot Stuffing, Duck Fat Roasted Fondant Potato,  
Roasted Winter Vegetables, Sprouts, Red Wine Jus

**Classic Beef Wellington**

Dauphinois Potatoes, Roasted Winter Vegetables, Madeira Truffle Jus

**Pan Seared Salmon**

Tender Stem Broccoli, Seafood Riesling Sauce, Dauphinoise Potatoes

**Roasted Vegetable & Spinach Pithivier**

Fine Beans, Roasted Parsnip Puree, Cranberries





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## 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.*