

## STARTER

**Beef Carpaccio** Pickled Chestnuts, Soused Shallots

**Sloe Gin Cured Salmon** Potato Blini, Burnt Orange, Crème Fraiche

**Mozzarella** Honey Glazed Sweet Potato, Pomegranate, Molasses

Spiced Carrot & Lentil Soup Coriander, Toasted Cumin Seeds, Warm Bread Roll

## MAIN COURSE

**Traditional Turkey Ballotine** Duck Fat Potatoes, Honey Glaze Vegetables, Pigs in Blankets, Turkey Sauce

Salt Cured Atlantic Cod Roasted Artichoke, Braised Fennel, Hazelnut, Citrus Beurre Blanc,

Slow Roasted Porchetta Calcio Pepe Whipped Mash, Tender Stem, Young Carrot, Red Wine Jus

> **Baked Butternut Squash** Orzo Pasta, Vegan Feta, Dressed Rocket

## DESSERT

Traditional Christmas Pudding Redcurrant, Brandy Sauce

**Trio of Scottish Cheeses** Damsel Biscuits, Winter Chutney, Grapes

**Classic Tiramisu** 

Vanilla and Strawberry Panna Cotta

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.