



## Christmas Dinner 2017

£36 for 3 courses  
£40 with a glass of **Champagne** on arrival

### Starters

Duck rillettes, east coast cured duck ham, lingonberry, clementine, & gingerbread toast

Tanqueray 10 & beetroot cured salmon, salmon roe, spiced red cabbage, crème fraîche

Cauliflower & pecorino soup, black truffle, chive oil, cheesy croutons

Pigs in blanket terrine, pickled sprout, apple & stem ginger chutney

### Mains

Fillet and belly of pork, sweet potato, sage, crispy black haggis & golden raisins

Ox cheek braised in red wine, potato puree, cardamom & maple carrot, crispy shallots

Baked cod fillet, pistachio crust, Jerusalem artichoke, leek & preserved lemon

Chargrilled aubergine stuffed with hazelnut, feta, cranberry & black rice, tomato fondue, toasted seeds

### Dessert

Dark chocolate pot de crème, drunken dates, glazed chestnut

Steamed orange pudding, sultana, rum custard

Buttermilk panna cotta, apple, cherry, mulled wine syrup

Strathdon blue, pear & vanilla

*Please inform us of  
any food allergies or dietary requirements  
Discretionary 10% service charge added to all tables of 8 or more*