FIRST FLOOR
DECEMBER DINING MENU

SMOOTH WINTER VEGETABLE & RED LENTIL SOUP (V)(VVOA)(GFOA)

SMOOTH CHICKEN LIVER PATE – ISLE OF ARRAN OATCAKES – CARAMELISED ONION CHUTNEY (GFOA)

DUO OF SWEET MELON – LIGHTLY SPICED MANGO COMPOTE – PASSIONFRUIT SORBET (V)(VV)(DF)(GF)

ROAST CROWN OF TURKEY – SAGE & PORK STUFFING – PIGS IN BLANKETS – CRANBERRY JUS

SLOW BRAISED DAUB OF BEEF – PEPPERCORN SAUCE (GFOA)(DFOA)

PAN SEARED FILLET OF SALMON – BASIL PESTO, WHITE WINE & GARLIC CREAM (GFOA)

VEGAN HAGGIS, FETA & BEETROOT WELLINGTON – PLANT-BASED PEPPERCORN SAUCE (V)(VV)(DF)

ALL MAIN COURSES ARE SERVED WITH ROAST POTATOES, BRUSSELS SPROUTS AND ROASTED VEGETABLES
**(GFOA SUBSTITUTE ROAST POTATOES FOR SAUTÉ POTATOES) **

BELGIAN CHOCOLATE MOUSSE – STICKY BERRY COMPOTE – TOFFEE FUDGE ICE CREAM – CRUMBLED PISTACHIOS (V)

CHRISTMAS PUDDING – BRANDY CUSTARD – VANILLA ICE CREAM (V)

CHRISTMAS MESS – MERINGUE – FRUITS OF THE FOREST – BABY MINT – BLACKCURRANT SORBET (V)(VVOA)(DFOA)(GF)

(V) VEGETARIAN (VV) VEGAN (VVOA) VEGAN OPTION AVAILABLE ON REQUEST* (GF) GLUTEN FREE (GFOA) GLUTEN FREE OPTION AVAILABLE ON REQUEST* (DF) DAIRY FREE

PLEASE ADVISE YOUR SERVER OF ANY DIETARY REQUIREMENTS