

# FESTIVE LUNCH

£42.00 per person

Add a glass of wine at £4.00 per person

## INCLUSIONS

3 Course Meal with Coffee, Mince Pies, Crackers, and Festive Novelties.  
Private Dining Options Available.

## DATE

18th November to 4th January  
Not available Christmas Day  
or Boxing Day.

## TIME

12pm - 3pm

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## STARTERS

**Baked Celeriac, Carrot & Parsnip Soup** with Parsley Oil & Roasted Pumpkin Seeds (GF DF NF V Vg)

**Chicken Liver & Redcurrant Pâté** with Garden Leaves, Caramelised Onion Chutney & Melba Toast (GF Optional)

**Scottish Salmon & Dill Rillette** with Focaccia Toast, Pink Peppercorns & Frisée Salad (NF) (GF Optional)

## MAINS

**Roast Turkey Breast** with Pig in Blanket, Seasonal Root Vegetables, Brussel Sprouts, Roast Potatoes, Sage and Onion Stuffing & a Thyme Jus (NF) (DF GF optional)

**Poached Lemon Hake Fillet** with Confit Fennel, Crushed Caper Potatoes & a Bean Cassoulet (GF DF NF)

**Roasted Pumpkin, Squash & Chestnut Risotto** with Toasted Pumpkin Seeds & Vegan Double Cream (GF DF V Vg)

## DESSERTS

**Flourless Chocolate & Orange Cake** with Beetroot Dust & Forest Fruits (GF DF V Vg)

**Winter Fruit Crumble** with Vanilla Ice Cream (Optional DF & Vg)

**Christmas Pudding** with Brandy Custard & Winter Berry Compote (V)

