

# CHRISTMAS DAY 2020

## TO START

### ROASTED BUTTERNUT SQUASH SOUP

fermented butternut squash, chilli crush

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### GOATS CHEESE PANNA COTTA

waldorf salad, brioche crouton

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### SMOKED HAM HOCK, BLACK PUDDING + PARSLEY TERRINE

pickled quail egg, celeriac, apple

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### SMOKED HADDOCK RAREBIT

warm potato + beetroot salad

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### DAMSON GIN SORBET

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## TO CONTINUE

### TRADITIONAL ROAST TURKEY

pigs in blankets, sprouts, glazed roots, spiced red cabbage,  
goose fat roast potatoes, roast turkey gravy

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### STEAMED SOLE + LOBSTER CULLEN SKINK

crispy leeks

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### HAUNCH OF HIGHLAND VENISON

chestnut + leek bread & butter pudding, salt baked parsnip,  
braised red cabbage, port Jus

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### ROASTED BEETS + RED PEPPER WELLINGTON (V)

cranberry mustard

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## TO FINISH

### HOMEMADE CHRISTMAS PUDDING

brandy sauce, toasted nuts

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### “BLACK FOREST GATEAUX”

cherry sorbet, chocolate crisp

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### RUM & RAISIN CRÈME BRÛLÉE

gingerbread, winter fruits

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### SELECTION OF ARTISAN CHEESES

homemade oat cake, chutney + fruit bread